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"Bi-ishiki" —The Aesthetic Sense of Japan

SPECIAL INTERVIEW

Donald Keene (Japanologist)

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GUEST OF HONOR YOSHIYUKI TOMINO
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THE BEAUTY OF JAPAN – “NIHON NO BI-ISHIKI” – TAKE TIME TO DISCOVER THE SPECIAL QUALITIES OF JAPANESE ARTISTIC CREATION — DONALD KEENE



Courtesy Marc Kilstoff

DONALD KEENE received his B.A. (1948), M.A. (1949), and Ph.D. (1949) degrees from Columbia University, and taught at Cornell and Cambridge Universities in 1950. He is the recipient of numerous prestigious prizes, including the Japanese government's Bunsho (Ministry of Culture) award which is awarded to a select few who have devoted their lives to preserving Japanese culture and academic excellence. He is the first non-Japanese to receive this award. Professor Keene began teaching at Columbia University in 1950, and was named Columbia University's Shibusawa Professor of Japanese Literature in 1959, and University Professor in 1965. He is currently University Professor Emeritus and Shibusawa Professor Emeritus. Professor Keene has published approximately 80 books in English, consisting of studies of Japanese literature and culture, translations of Japanese works of both classical and modern literature, and related works including two anthologies of Japanese literature and the collection *Twenty Plays of the No Theater*. His major publications include a forthcoming history of Japanese literature. Professor Keene's Japanese publications include approximately 30 books, some written originally in Japanese; others translated from English.

Professor Donald Keene has been studying and teaching about Japan for more than fifty years. Here, he shares with Chopsticks NY his views on how "the beauty of Japan" is conveyed through art and literature, his must-read book recommendations, and his long career of educating others about Japan

What comes to mind first when you hear the words, "the beauty of Japan"? "Nihon no bi-ishiki"? And in what ways do you think "the beauty of Japan" is best conveyed to others?

The Japanese aesthetic sense is most clearly demonstrated to me in extremes. When I go to an exhibition of painting, I am impeded in a way that is not true of any other form of art. A Japanese painter, especially one of the celebrated ones, seems relatively capable of creating beautiful works without any important effort. I am also impressed by textiles, particularly the robes used in the Noh theater.

You once wrote that Japanese people's aesthetic sense was established in the era of Yoshimasa Ashikaga. Could you please elaborate?

Some people claim that distinctive Japanese taste is displayed even in the pre-historic Jōmon sculptures [jūmon: clay figurines which were made for ritual use and buried with the dead as funerary objects in ancient Japan]. The work of *The Tale of Genji* is also often considered as exemplifying Japanese taste. But what is today considered particularly Japanese and most conspicuously in Japanese taste, were almost all created during the Higashiyama era, when Nobunaga built his retreat at the Ginkaku-ji [Temple of the Silver Pavilion] in Kyoto. Japan, with the help of superlative craftsmen. Traditional Japanese architecture dates from this time—as does flower arran-

most, gardening, monochrome printing and other arts. Obviously Yamamoto did not cause these "new" arts to arise; but he sponsored people who met his standards of beauty.

Please list a few Japanese books that you recommend to non-Japanese readers.

It is hard to think of just "a few books" that I would recommend, particularly if the selection is to include works of philosophy and history as well as literature. I would recommend in the domain of literature the *Ashiyaku: The Tale of Soga*, *Essays in Idleness*, *Ninety Plays of the No Theatre*, *The Narrow Road to Oku*, and *The Mikado*.

"For a summary of these books, see the box on the right."

Do you think that Americans perceive "Nihon no bi-shiki" the same way that Japanese people do?

I think that some Americans see "Nihon no bi-shiki" about the same as Japanese American parents who study in Japan produce very similar works. Others who live in Japan with the passage of time come to appreciate the same works of beauty as the Japanese. But Americans who have no education with respect to Japan will at first be attracted to easily accessible made-for-the tourist trade, and it will take time for them to discover the special qualities of Japanese artistic creation. Of course, there are many Japanese who are indifferent to "Nihon no bi-shiki," and if given the choice would rather have works in foreign rather than in Japanese taste.

What are some of your biggest achievements, both professionally and personally?

I suppose that my biggest achievement was helping to make Japanese literature a part of world literature. My Anthology of Japanese Literature, published over fifty years ago, was useful in this respect. My History of Japanese Literature has also helped to set the masterpiece in context. But perhaps my greatest achievement was in fostering many young people who later became major scholars of Japanese literature.

—Interview by Kira Chechik

Books Recommended by Prof. Keene

Aburatsubo (Collection of a Thirteen-Year Journey)

The aburi-waking collection of Japanese purity. The anthology is one of the most revered of Japan's poetic compositions. The compiler, or the poet in a series of appendices, is believed to be Chōmei no Yūmōto. The collection contains poems ranging from A.D. 347-738, with the bulk of them representing the period after 600. The collection is divided into twenty parts or books, comprising a collection in collections of Chinese poems in the style

Gengi Monogatari (The Tale of Genji)

Murasaki Shikibu's epic length novel-prose, the psychological romance and political writings of 10th century Japan. She tells stories across four generations, punctuated with poetry and romance and heightened movement in the flowing quality of life. Murasaki Shikibu's tale of love, sex, and poison explores a complex web of human and spiritual relationships. This classic of literature and their emotional experiences as compared to the plot masters we immediately assimilate in the modern reader.

Taishōgungū (Essays in Idle-ness)

A collection of Japanese essays written by the monk Yūtoku Kōen sometime between 1230 and 1232. The well section includes a preface and 942 passages, varying in length from a single line to a long paper. Yūtoku, being a Buddhist monk, the texts are concerned about Buddhist truths, and themes such as death and impermanence prevail in the work, although it also contains passages directed to the beauty of nature as well as some on humorous incidents.

Fairy Plays of the Nō Theatre

Edited by Prof. Keene himself, the anthology of nōtaisō Mi-plays expresses the depth of unique operetta-play developed in Japan. This book collects 160 plays into different categories, while providing accurate translations of the dialogue. It includes an intricate explanation of Mi-terms and the difficulties of translating multi-worlds into English.

Oku no Hosomichi (The Narrow Road to Oku)

The text is written in the form of a travel diary. And it was perceived as author Matsuo Bashō made an epic and dangerous journey to far through rural Japan in the late spring of 1689. He and his traveling companion Kinsai Gösei departed from Edo (modern-day Tokyo) for the northern interior regions, propelled mostly by a desire to see the places about which the old poets wrote. Specifically, he was consulting Ryōjin, whom Bashō judged as the greatest poet ever. Bashō made a point of visiting all the sites mentioned in Ryōjin's verse.

Sesshuōgeki (Mokusho Sisters)

The story, set in war time Chosho and Higashiiwate districts around the four chapters of the 2004 weekly Matsuo family now in decline. The setting of the novel shows the feeling of medieval Japanese culture as author Tenzan Ichikawa pens it being reflected by the processes of inadvertent, intermarriage, and migration. Its main themes are the intricate emotional relationships among the Matsuo family members and their social world. The novel can be also seen as a continuation of traditional aristocratic culture, with which Tenzan had been fascinated from his youth.

About the Donald Keene Center of Japanese Culture

Founded in 1986 at Columbia University, the Donald Keene Center of Japanese Culture was established in honor of Professor Donald Keene, internationally renowned scholar, teacher, and interpreter of Japanese literature and culture. The primary goals of the Center are to promote Japanese studies and to ensure a continuing exchange of ideas between Japan and the United States. Specifically, the Center aims to advance the understanding of Japan and its culture through university instruction, the promotion of academic research, and public outreach. In a larger sense, it seeks to encourage study of the interrelationships among the cultures of Japan and the other nations of the world in furthering our shared global heritage. The Keene Center's operations encompass a variety of activities, including lectures, performances, exhibitions, publications, academic fellowships, and a translation-prize program. All of the

Center's events are free and open to the public.

The Donald Keene Center was made possible by the creation of the Shosha Professorship of Japanese Literature in the Department of East Asian Languages and Cultures at Columbia by the Shosha Foundation for the Promotion of Literature. In 1986, the Japan Foundation endowed the Donald Keene Center as a nonresidential Special Prize in recognition of the Center's first decade of contributions to the promotion of intellectual and cultural exchange between Japan and the United States.

For more information about the Donald Keene Center of Japanese Culture at Columbia University, please visit their website: www.keenecenter.org

● Beauty

Regain Baby-Like Skin with Vegetable Collagen

Keeping baby-like skin is every woman's dream, and even beautiful actresses and models make tremendous efforts to realize this dream. What if you found a magical skin care product that could make this dream come true? Such a product is now available in the United States.

Recommended by beauticians in Japan, **Adore Herbal Collagen** first became a secret weapon among Japanese actresses and models. Its super power comes from its cosmetic collagen extracted from vegetable seeds. Vegetable collagen penetrates into human skin more easily and safely than animal-based collagen does. It helps skin tissue develop and reduces skin degeneration that leads to wrinkles. "Apply Adore Herbal Collagen onto your entire face and neck after washing your face, and you'll notice your skin glows. You will see your skin becoming even 20 years younger," says Mr. Minoyuki Togu, President of Janefree, the exclusive distributor of this special product. "If you have deep

wrinkles and cow's feet, apply the collagen essence to those areas intensively."



For those who want to maximize the essence effect, using **Adore Herbal Soap** is recommended! The soap has strong permeability, emollient, and exfoliant powers, and this enables **Adore Herbal Collagen** to penetrate the skin more deeply. The soap also contains panthenol polyisobutylene, which can improve skin conditions such as: rashes, skin allergies, inflammation, and even eczema. Take these simple steps for your everyday skin care and get your skin looking so young that you won't need any makeup.



Adore Herbal Collagen 4-Step Set is now offered at \$29.95 (reg. \$39.95). For Choppers NY readers only, Janefree, Inc. takes savings 5% off and offers free shipping (U.S., domestic and international) regular code "CHOPPERS 10%" when you place an order. The promotion ends on September 15. To order, log on www.janefree-products.com or call 1-800-188-7088.

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● Drink

An Artisanal Sake That Revives You -- DASSAI 39 Sparkling Nigori

A thirst for refreshing drinks during the hot, muggy summer is a natural human reaction, but New Yorkers are not satisfied by just fulfilling their physical thirst; they want something "cool." **DASSAI 39 Sparkling Nigori**, the latest arrival from Asahi Shuzo Brewery, is what they really look for. It is an unfiltered sake with gorgeous bubbles like Champagne.

In regard to its flavor this is what Mr. Tsutomu Kikuchi, sake sommelier at Sake Kano on the Upper East Side, has to say: "It's the sake you have never experienced! You can enjoy its fine but strong sparkle in your mouth, and after

the stimulating bubbles a delicate rice flavor follows." This unusual sake, whose milling rate is 36%, creates a refreshing impression while keeping the refined flavor and fragrance of dry sake. "The bubbles are coming from a bottle secondary fermentation," explains Mr. Kazuhiko Sakane, of Asahi

Shuzo Brewery. "It's a sake that has both freshness and maturity. You can even taste a touch of sweetness in it."

Since it's a new type of sake, you might wonder how to drink it. According to Ms. Hiroko Fukukawa of SAMURAI, a sake specialty store in the West Village, "it's sweet but still has sharpness, so I think it would be good with ethnic foods such as Thai and Chinese." According to Mr. Kikuchi, it increases the appetite when it's enjoyed as an aperitif, and it refreshes the palate and resets the mood even during meals.

One last very important thing that you should know about DASSAI 39 Sparkling Nigori is that it has a lot of carbonation to explode like Champagne, so be careful carrying and storing it before opening it.

<http://www.asahishuzo.org>



➊ Book

Singer's Almanac: Karaoke Convergence of Astrology and Drink

Have you ever found yourself at a karaoke outing, baffled by the choice of song and drink? Fear no more, because there is a new guide to show you the way. It is *Karaoke Jungle Singer's Almanac 2010* by Sky Eppi and Darren Hines, and this hot off the presses work introduces the prettier concept of Song Astrology™. This innovative idea unites the astrological fauna of the Western and Eastern zodiacs and integrates them with Days of Month, seven categories of drink from non-alcoholic beverages to sake and beer corresponding to the days of the week.

Although the Western zodiac signs are likely known by all readers, some might not be aware of their Eastern counterparts which reveal your personality based on what animal year you were born. For those not in the know about this classification, it is all broken down in the book. Here it tells you how to figure out what animal you are and the characteristics you are supposed to possess.

Singer's Almanac reviews nearly 1000 songs and matches them with the appropriate Eastern and Western zodiac signs, as well as what drink goes with the song. For example, the mealy "Ain't No Sunshine" by Bill Withers goes

down easiest with a shot of hard liquor and is recommended for domineering Lions and unmerciful Sheep. Beyoncé's "Baby Boy" is more suited to dreamy Pisces and intense Sagittarius, and best to imbibe songs while crooning this one. Why not see what song is right for you?



info: www.karaokejungle.com
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➋ From Japan

Gourmet Emporiums on the Highway: Rest-Area Makeovers

People usually rest, eat snacks, or relax at highway rest areas in the US. It's the same in Japan, but the rest areas there, which are called service areas (SA) or parking areas (PA), have recently made some changes. They are not just brief stops en route, but rather destinations where people enjoy quality food, shopping, spa services, and many other attractions. Magazines and TV programs often report on how best to enjoy such SAs.

Among many offerings, the big attraction at these rest areas is food. SAs are located away from metropolitan areas, and for this reason, they boast an abundance of unique local specialties. Each SA features local delicacies that attract customers. Mr. Takiichi Morita, who runs the Tsurumi Freeway bi-monthly, says, "I make it a rule to drop by the Fukukawa SA and taste its specialty 'miso-pork' flavor; I brand shaped like a melon every time I use the freeway." In addition to regular flavors, they sometimes offer seasonal flavors for a limited time, so it's a bonus if you happen to find a seasonal flavor! Mr. Yukio Shimasu stops for a gift. "Since my brother loves 'shokado' (fish guts pickled in salt), which is available only at the Ebina SA on the Tomei Freeway,

I always buy it for him." The key here is for an SA to have "gives him," products that are available only at that one rest stop. Even in the same area, special items at the in-bound SA sometimes differ from the ones available at the out-bound SA.

As proven by the success of these recent service-area makeovers, Japanese people really love a soft spot for limited things. It is not surprising, then, that they have started SA-hopping to seek their favorites.



The Fukukawa SA attracts many local delicacies. The dishes using local sausages like 'dry shoyu sausages' in the Nagoya-Kobe area are also popular. The magnificence of Mt. Fuji offers an added incentive to stop.

*Photo provided by Central Nippon Express Company (www.cne.co.jp)

GAKUEN SHOKUHIN (学園食品)

A TASTE OF COLLEGE - DELICACIES PRODUCED BY STUDENTS



Plum tea from Doshisha University featuring organic green tea blended with lemongrass and ginger has a refreshing, earthy note. It is healing especially for the cold wind and body. The flavor was created with the support of a tea purveyor in Kagoshima prefecture: Shimonoura Corporation.

It is not an exaggeration to say that continually searching for good food is one of the national pastimes of Japan. Even though they cannot travel throughout the country to try local delicacies every day, Japanese people are passionate about getting products via the Internet or finding what they like at Food Fairs organized by department stores or supermarkets. Recently, a new opportunity for such serious food lovers has emerged: This is the Campus Food Fair where people can taste and buy foods produced by college students.

The Campus Food Fair held this past June in Tokyo featured 28 colleges, each offering their own products, many of which were created as part of college research projects. For example, Yamadaoka University students made wine using morio kelp yeast and a fermentation technique that was first developed in the university's Wine Science Research Center. The Agricultural Department of Utsunomiya University

presented fresh cheese made from the milk of cows raised by students. A group of students from the Food and Nutrition Studies Department of Ochanomizu University exhibited an original sea blend that they developed in collaboration with a tea producer, Shimonoura Corporation. Items such as these made in limited quantities and with great care never fail to appeal to enthusiastic fans of fine food. These artisanal products were not widely known until three years ago, when a business magazine highlighted them in a series of articles entitled "College Is Trendy." The series was intended to explore and publicize interesting college projects that were not well known. It not only appealed to readers, but it also prompted the readers to seek the products featured in the series. This led to the development of the Campus Food Fair.

College food projects are becoming increasingly popular these days, but college produced food is not a

new concept. Widely available Kindai (Kindai University) stylized Maguro is tuna fish cultured by the university's Marine Research Center, which was established in 1948. Kindai Maguro features the first sustainably raised blue fin tuna in the world. Now the center has incorporated and provides its quality cultured seafood commercially through A marine Kindai, Co., Ltd. Even New Yorkers can taste Kindai Maguro at some restaurants.

Some of the items exhibited in the Campus Food Fair were developed by college students only, but others are the result of industry-university cooperation joint projects between industry and academics. In common within the marketing, content development, and design industries, industries can gather fresh ideas from a youthful perspective as well as free labor from the college students. Meanwhile, students can obtain practical knowledge through real experiences. In addition, colleges can use their profiles by promoting their food projects.

Colleges have always tried to attract students with superior instructors, direct connections with industries, enjoyable campus life, modern and convenient facilities, flexible programs, and abundant resources, but these days, this is particularly important. Because of the declining birth rate, the capacity of colleges and universities in Japan now exceeds the college applicant population, meaning that any body can enter these colleges and that competition among colleges and universities to attract students has become increasingly fierce. In order to survive, colleges and universities are striving to build competitive advantages. Active student projects are the perfect promotional tools.

Regardless of the reasons for these projects' popularity, customers can benefit from college food projects. The more this trend flourishes, the more people can enjoy original, inventive flavors. Can't wait to see the next fresh idea and taste it!

—Reported by Norio Komori

FEATURED STORY

BI-ISHIKI

THE AESTHETIC SENSE OF JAPAN

There is no short cut to understanding cultures you are not familiar with and even more so for arts based on the cultures. This report about Japanese people's bi-ishiki, the aesthetic sense, unfolds what's hidden behind Japanese traditional and contemporary art.

FEATURED STORE

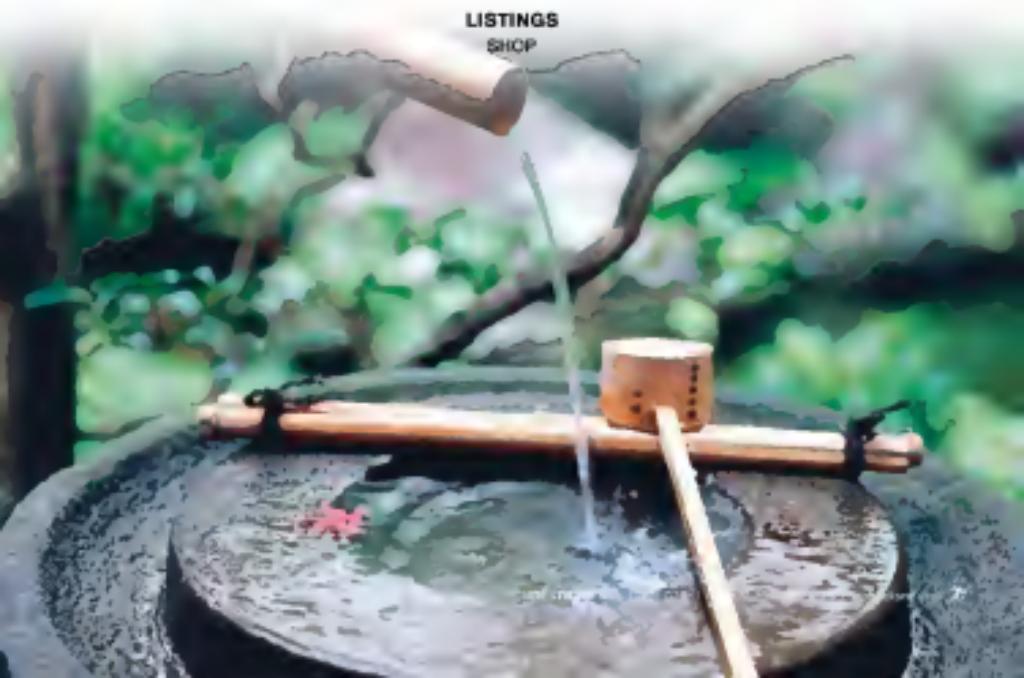
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FOCUS: FASHION

DECO: DECORATIONS FOR INSPIRING YOUR CREATIVE SIDE

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BI-ISHIKI –THE AESTHETIC SENSE OF JAPAN

What is *bi-ishiki*, the aesthetic sense of Japan, first of all? To answer this question, we would probably need thousands of pages. This brief report can give you only a glimpse of the Japanese *bi-ishiki* that has been handed down for many years, but it will help to deepen your understanding of both the Japanese arts and the Japanese way of thinking.

FOREIGN INFLUENCE AND THE EMERGENCE OF WABI AND SABI

In discussing Japanese *bishikis*, the primary element is the respect of Japanese people for Mother Nature. That is the base of *bishiki*, but cultural influences from overseas were also instrumental in the development of *bishiki*. Around the sixth century, Buddhism was introduced to Japan from Indian Rakan (part of the Korean Peninsula), and it soon connected with the Japanese people and spread nationwide. The heritage of this influence can be seen today in temples, statues and paintings. Beginning in the seventh century, the Imperial Court of Japan had an active exchange with China, and this created an influx of Chinese culture to Japan. The nobles at those days tried to incorporate Chinese artistic elements, and create their own art form. Since this active import of Chinese culture continued until the end of the ninth century, you can see strong Chinese characteristics in the architecture and art created in Japan during this period.

As time went by, Chinese elements were慢慢 integrated into *bishiki* in more subtle ways, and after this cultural mixing, Japanese people began to display their own *bishiki* in art. You can see the development in two temples in Kyoto: Kinkaku-ji (popularly known as Golden Pavilion) and Jisho-ji (also known as Ginkaku-ji), two of the most famous raised structures in Japan's former capital. Ginkaku-ji Temple of the Golden Pavilion, was originally built in the late fourteenth century by Shogun Yoshimitu Ashikaga. This golden temple was highly influenced by Chinese architecture; in contrast, Ginkaku-ji, which was built in the late fifteenth century by a different shogun, Yoshiie Ashikaga, includes the Chinese-style aspects. Although Ginkaku-ji literally means "Temple of the Silver Pavilion," there is no silver used to decorate the temple; rather, the temple maintains the beauty of materials—mainly wood and paper—and creates a harmony with the

surrounding nature. It is an example of what is called *wabi-sabi* sensibility. Literally, "*wabi*" comes from the word "*wabishi*" (desolate or dreary), and "*sabi*" is from "*sabishii*" (lonely). In general, *Kinkaku-ji* is a symbol of perfection, while *Ginkaku-ji* is that of imperfection—and most Japanese feel more sympathy with the latter. The key to understanding *wabi-sabi* *bishiki* is that it is closely related to Japanese nature worship. The idea behind it is "nothing is permanent." Japanese people accept the concept that everything vanishes, and that is why they view beauty in something fragile and ephemeral. For example, nobody denies that cherry blossoms in full bloom are beautiful, but at the same time, Japanese feel attached to the way cherry blossom petals fall to the ground. This kind of *bishiki* is what is embodied in *Ginkaku-ji*.

UNIVERSE IN TEAHOUSE

Japanese *wabi-sabi* *bishiki* is better understood when looking at the *chashitsu*, or tea ceremony. Tenrōin Okakura, who introduced Japanese arts to the west in the late nineteenth century, once wrote in his famous book, *The Book of Tea*, "It [tearoom] is essentially a worship of the imperfetion, as it is a reader attempt to accomplish something possible in this impossible thing we know as life." This resonates with the essence of *wabi-sabi*. Since change is a sphere of various art forms, including ceramics, painting, flower arrangement, architecture, and ceremonial manners, it can be said no completely *wabi-sabi* *bishiki*. Kenzō Tosa, gōgōchū, international director and senior vice president of Christie's, adds, "Upon entering a teahouse of *chashitsu*, you'll find items from Japan, China, Korea, and even from Vietnam and Portugal. It is a great achievement that Sen no Rikyu, the father of *chashitsu*, incorporated various aspects and multicultural items into this uniquely Japanese art form and created the universe inside a tiny teahouse." The point here is that *wabi-sabi* *bishiki* is not exclusively Japanese; in a broader sense,

it is about appreciating beauty.

THE BEAUTY OF THE "SUPER FLAT" STYLE AND ITS INFLUENCE ON OTHERS

During the period when *chashitsu* was growing in popularity and establishing itself, the *naturism* movement. It was not until the early seventeenth century that Japan regained peace and popular culture bloomed. This period gave rise to ukiyo-e, woodblock prints and genre paintings. "Ukiyo-e are unique in that they ignore perspective, use strong outlines to divide colors, use colors completely unlike those in reality, and employ unusual compositions (cutting off a human figure in the middle or pushing the central character to the edge of the frame, for example). This was not common in European art in those days, and in the late nineteenth century, ukiyo-e greatly influenced the Impressionists, who were not satisfied with a purely realistic approach. Ukiyo-e's unsophisticated lines, gorgeous colors, and sophisticated compositional sense were so fresh to them," explains Mi Yamaguchi. He notes that ukiyo-e influenced not only Impressionists but other artists as well. A good example is Takanori Matsuzaki, the Japanese pop artist known for his "super flat" approach.

UNITING TRADITIONAL CRAFTSMANSHIP WITH MODERN DESIGN

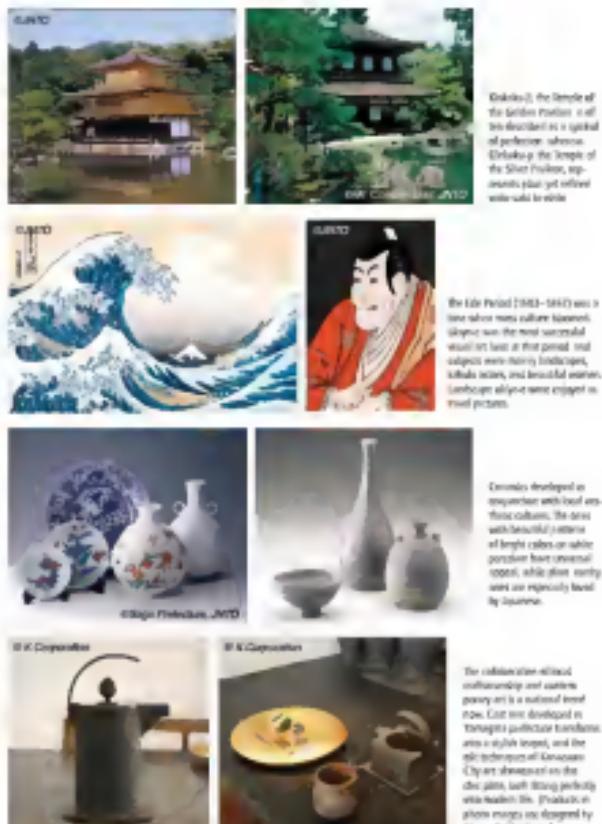
New interpretations of *bishiki* emerge in each age. What about today's trends in Japan? According to Seiichi Shirane, president of NPOW Art Management, "Japanese people seem to be tired of mass production and mass consumption these days, and they are beginning to explore quality products that reflect producers' passions and philosophies. At the same time, traditional craftsmanship is being rediscovered. Today there are collaborative projects that bring together local craftsmanship and modern arts, which did not overlap

In the past, and many new types of art are being born from the projects. To me, it is as if the good old days of Japanese *bijin-ga*, which is "finding beauty in everyday life," have come back." These projects are also helping to boost local traditional craft industries, which were on the verge of disappearance. There are now several upcoming organizations: JAPAN BRAID, a development/maintenance program that supports small- and medium-sized companies, aims to preserve the traditional techniques and skills that have been nurtured over centuries throughout regions of Japan. THE COVER MP-PGM provides a space in the Tokyo Midtown center for products supported by the Minde in Japan Project that combine traditional craftsmanship and modern design. Today's inventive art and design stand on Japanese *bijin-ga* and traditional artmanship.

ECCENTRICITY IN FASHION GENES FROM THE PAST TO THE FUTURE

Something completely new is blooming as well: bizarrely among younger generations, unique fashion and beauty trends that seem to have nothing to do with the Japanese *bijin-ga* mentioned above come and go these days. Some examples are Gross-Labi, a fashion style blending Gothic and Lolita-est elements, and Kawaii-Agoi, cabaret-style, masochistic, corporal infliction. They deviate from the standard so much that they are not in the mainstream, but there are ardent devotees. About this phenomenon, "I'm personally supportive," says Mr. Yamaguchi of Christie's. "Since these styles are so opposite from the traditional arts, they are hardly accepted right now. However, looking back, when *tai-shiki* was sponsored, it might have been exactly like this. Iwami no Okura, who was the leader of a *tsukata* road company in the late sixteenth century, disguised himself as a man and wore extremely eccentric costumes and accessories. It is easy to imagine that she was stoned at with tauntry like his style led to creation of the *tsukata* performing arts, after all. So, I believe that Japanese people had that kind of viewpoint in those years."

Now that the the Internet exists, cultural exchanges are faster and more frequent than ever. As Japanese integrated foreign influences to create the original beauty, they might bring about something innovative with this new influx of foreign ideas. It's exciting to think about what may come next.



Katsuto Yamaguchi
International Director, Senior Vice President of Christie's, in charge of Japanese and Korean Art. Christie's has an upcoming auction on September 17 that will highlight items used in tea ceremonies, including *kinu no Fukin* tea strongs. Also, in celebration of the Metropolitan Museum of Art's exhibition "Art of the Senses" an auction will be held on October 23 that features various swords, mirrors, folding screens with *samurai* figures, and items related to *noren* art. www.christies.com

Sachiko Shibusawa
Producer and President of MCW Art Management, a Tokyo-based art management company that represents more than 200 Japanese artists. Ms. Shibusawa proposes new ways of visualizing Japanese modern art into daily life through many projects. One of them is the ANEW project, which blends traditional Japanese patterns and colors with modern art and designs to create original products. www.shibusawa.com

FEEL THE TITANIUM BEAUTY



When scientific sophistication is mixed with craftsmanship, it creates a surprising outcome. Ultralight and durable titanium is not only a material used for spacecrafts, medical equipment, and utility products—it is new something that stimulates your five senses. **Hori Corporation**, a technology research and development company in Nagoya, Japan, has developed a unique coloring system for titanium that can control even

sunlight-sized sparkles. This system enables the company to create beautiful gradations of color and shimmering light, giving you a sparkling show on such titanium "cups."

Using its expertise in titanium, Hori Corporation produces numerous items, such as dinnerware, kitchen utensils, cups, stationary, accessories, and even titanium floral pots. Hori's new "Wabi" series maintains the company's special techniques, combining the spirit of traditional craftsmanship with the refinement of contemporary design. The hand-painted, smooth surface of their cups and glasses (small cups for drinking sake) in the Wabi series, have a beautiful golden luster. The patterns feature traditional Japanese motifs and evoke an "aesthetic" sense of beauty. The form of the cups is carefully designed to fit the shape of cupped hands. What's more amazing about these cups is that they even affect the flavor and texture of what you drink. Thanks to titanium's photo catalysis

effect, the cups purify beer and sake, letting you appreciate a milder and round flavor that you've never experienced.

Hori Corporation established its New York branch last year, and will bring its products to the New York International Gift Fair at the Jacob Javits Convention Center August 16th-20th. Soon, you will have a chance to touch, taste, and feel the performance of Hori's products, which perfectly blend classic and modern aesthetics.

HOW TO BUY HORI'S TITANIUM ITEMS

Hori products are available in the United States through TitaniumHall, which handles Hori's store of titanium stationery products. It will surely meet your demands and even provide products not shown on the website. Check out Hori's own website for more variety of items.

Titanium Hall USA Corporation

44 Tudor St., Suite 101, New York, NY 10014
www.titaniumhall.com/titanium-hori@titaniumhall.com

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Journal of Democracy

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Kikuichi Cutlery

The Fine Homeowner Catalog

Kilnside Pottery introduces
its master craftsman shop from Japan.

Unique facilities demonstrated will be held at several areas in the HSV metropolitan area this August. These sessions will demonstrate a glimpse of Florida's distinguished 700 year history in their high enthusiasm. If you have not had opportunity to see these displays, come and experience them for yourselves.

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Journal of International Business and Globalization



A Seven-Hundred-Year
Faculty Tradition at New-England-college

A white ceramic teapot and cup are shown against a black background. The teapot is a traditional Yixing style with a bulbous body and a wide spout. A small cup sits next to it.

*Beauty...
the foundation of
Japanese design.*

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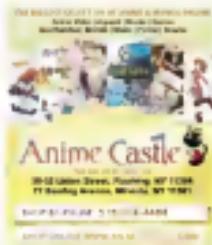
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Life
International





Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art.

Coupon available at www.chopsticksny.com

FASHION

Japan Wear

Bella Kelly

490 Madison Ave (bet 58th & 59th Sts) [Clothing](#)

Japan Denim

R by Rippon

114 Madison Avenue (bet 5th and 6th Sts) [Clothing](#)

Japan Text

Sense Accessories

1000 Madison Ave (bet 86th & 87th Sts) [Accessories](#)

Japan Text

SEEDO NEWYORK

124 Madison Avenue (bet 86th & 87th Sts) [Accessories](#)

Mitsukoshi Park

BLOOM New York

381 Madison Ave (bet 45th & 46th Sts) [Accessory](#)

Mitsukoshi Park

Royal Case

101 Madison Ave (bet 1st and 2nd Sts) [Clothing](#)

Japan Text

Eggs

Japanese eggplant in body shape
and color. Various types of
Japanese vegetables and
soybean flour have been rolled
into fat rolls in aromatic
shapes. These are mostly glorified versions
of Japanese vegetables or
fruits. [www.eggs.com](#)

[Eggs](#) [Coupon](#) [Mag](#)

Japan Wear

ANS-ESY

487 Madison Ave (bet 6th & 7th Sts) [Clothing](#)

Japan Text

Local Clothing

325 Madison Ave (bet 18th & 19th Sts) [Clothing](#)

Japan Text

Tokyo 7

401 Madison Ave (bet 3rd and 4th Sts) [Clothing](#)

Japan Text

Tokyo Joe

129 E. 37th St (bet 2nd and 3rd Aves) [Clothing](#)

Japan Mtn

Ant

1000 Madison Ave (bet 86th & 87th Sts) [Accessories](#)

Japan Mtn

Posied Index

589 Madison Avenue (bet 33rd and 34th Sts) [Footwear](#)

Japan Mtn

Joshua's Yoyobakko

180 Madison Ave (bet 3rd and 4th Sts) [Clothing](#)

Japan Mtn

Kozi's Closet

21 W. 39th Street (bet Broadway and 5th Ave) [Clothing](#)

Japan Mtn

Kazuya Nakane NY

113 Greene St (bet Houston and Prince Sts) [Accessories](#)

Japan Mtn

Modern Edie

303 Madison Avenue (bet 47th and 48th Sts) [Clothing](#)

Mark Menz

161 Madison Ave (bet 28th and 29th Sts) [Clothing](#)

Lower Mtn

Mika Isomura

161 Madison Ave (bet 28th and 29th Sts) [Clothing](#)

Lower Mtn

mag

46 Madison St (bet 2nd and 3rd Sts) [Clothing](#)

Lower Mtn

My Cup

161 Madison Ave (bet 28th and 29th Sts) [Clothing](#)

Lower Mtn

SHOZO

161 Madison Avenue (bet 28th and 29th Sts) [Clothing](#)

Lower Mtn

Tamaki

161 Madison Ave (bet 28th and 29th Sts) [Clothing](#)

Lower Mtn

Tony Yamamoto

161 Madison Ave (bet 28th and 29th Sts) [Clothing](#)

J-POP CULTURE

Mitsukoshi Mtn

Jin Hwang's Universe

161 Madison Ave (bet 28th and 29th Sts) [Manga](#)

Mitsukoshi Mtn

Konkanya Bookstore

161 Madison Ave (bet 28th and 29th Sts) [Books](#)

Mitsukoshi Mtn

Mitsukoshi Camera

258 Madison Ave (bet 29th and 30th Sts) [Accessories](#)

Mitsukoshi Mtn

Book City

161 Madison Ave (bet 28th and 29th Sts) [Books](#)

Mitsukoshi Mtn

Book City

161 Madison Ave (bet 28th and 29th Sts) [Books](#)

Mitsukoshi Mtn

Brosseau

161 Madison Ave (bet 28th and 29th Sts) [Video](#)

Mitsukoshi Mtn

Mitsukoshi Camera

460 Madison Ave (bet 28th and 29th Sts) [Accessories](#)

Mitsukoshi Mtn

Comics Classics

161 Madison Ave (bet 28th and 29th Sts) [Video](#)

Mitsukoshi Mtn

Image Comics

161 Madison Ave (bet 28th and 29th Sts) [Video](#)

Mitsukoshi Mtn

Image Comics

161 Madison Ave (bet 28th and 29th Sts) [Video](#)

Mitsukoshi Mtn

AC Gears

161 Madison Ave (bet 28th and 29th Sts) [Toy](#)

Mitsukoshi Mtn

Forbidden Planet

161 Madison Ave (bet 28th and 29th Sts) [Toy](#)

Mitsukoshi Mtn

Jan Mori

26-11 30th Ave (bet 43rd and 44th Sts) [Video](#)



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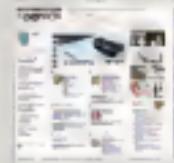
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250-260 St Marks	America
East Village	St Marks: Comes
11 St Marks E	2nd & 3rd St Marks E
250-260 St Marks	Metro
First Stage	Santana Mart
4 Thompson St	between 6th & 7th Sts
212-967-0400	Market

First Stage	Toy Tokyo
121 2nd Ave	2nd & 3rd St Marks E
212-427-0007	Toy
First Stage	Video Games New York
887 1st Ave	between 4th & 5th Sts
212-580-0000	Toy
Linear Mtn	Kabukiza
100 2nd Ave	between 4th & 5th Sts
212-421-4100	Market

Linear Mtn	Santana Mart, SoHo
43 Thompson St	between Broadway & Lafayette
212-967-0000	Market
Brooklyn	Zakka Corp
1007 New St	between 3rd & 4th Sts
718-234-4900	Market
Queens	Asense Cards
74-17 30th St	between 30th & 31st Sts
718-278-4800	Market

Queens	Kata-Keiko's Bakkasho
2388 10th Ave	between 9th & 10th Sts
718-278-4800	Market
Long Island	Asense Cards
100 South Avenue	between 9th & 10th Sts
718-278-4800	Market
Gardening	Cryptic Manga, Inc.
100-24 47th St	Garden City, NY 11502
718-222-1200	Market

TRADITIONAL	Wokstar New York
100 W 42nd St	between 6th & 7th Aves
212-580-0000	Market
M. Saito	Japanica Center
177 2nd Ave	between 4th & 5th Sts
212-420-1200	Market
Mitsukoshi	Kataya & Co., Inc.
800 W 34th St	between 8th & 9th Aves
212-421-0000	Market
Mitsukoshi	Minnesota
600 N 1st Ave	between 6th & 7th Sts
212-421-0000	Market
Mitsukoshi	Premier Prints
1200 3rd Ave	between 4th & 5th Sts
212-421-0000	Print

Chinatown	EYOTINA
250-260 St Marks	between 5th & 6th Aves
212-421-0000	Market
Chinatown	For You
521 8th St	between 2nd & 3rd Aves
212-620-0000	Market
MetLife Plaza	Machikado NY/Japan
550 Lexington Ave	between 42nd & 43rd Sts
212-820-0000	Market

Chinatown	Makoto
550 Lexington Ave	between 42nd & 43rd Sts
212-820-0000	Market
Chinatown	Meiji
550 Lexington Ave	between 42nd & 43rd Sts
212-820-0000	Market
Chinatown	Meiji
550 Lexington Ave	between 42nd & 43rd Sts
212-820-0000	Market

Chinatown	KATEY'S BAKERY
550 Lexington Ave	between 42nd & 43rd Sts
212-820-0000	Market
Chinatown	Kosai
520 8th St	between 2nd & 3rd Aves
212-620-0000	Market
Chinatown	Kosas
116 8th St	between 2nd & 3rd Aves
212-620-0000	Market
Chinatown	Kosas
116 8th St	between 2nd & 3rd Aves
212-620-0000	Market

Chinatown	Kosas
116 8th St	between 2nd & 3rd Aves
212-620-0000	Market
Chinatown	Kosas
116 8th St	between 2nd & 3rd Aves
212-620-0000	Market
Chinatown	Kosas
116 8th St	between 2nd & 3rd Aves
212-620-0000	Market

Chinatown	Kimchi Traders, Inc.
550 Lexington Ave	between 42nd & 43rd Sts
212-820-0000	Market
Chinatown	Kimura
550 Lexington Ave	between 42nd & 43rd Sts
212-820-0000	Market
Chinatown	Kimura
550 Lexington Ave	between 42nd & 43rd Sts
212-820-0000	Market

Chinatown	Miss Tokyo
550 Lexington Ave	between 42nd & 43rd Sts
212-820-0000	Market
Chinatown	Mitsuya No-Yakata
550 Lexington Ave	between 42nd & 43rd Sts
212-820-0000	Market
Chinatown	Mitsuya No-Yakata
550 Lexington Ave	between 42nd & 43rd Sts
212-820-0000	Market

Chinatown	Mitsuya International, Inc.
550 Lexington Ave	between 42nd & 43rd Sts
212-820-0000	Market
Chinatown	Mitsuya International, Inc.
550 Lexington Ave	between 42nd & 43rd Sts
212-820-0000	Market
Chinatown	Mitsuya International, Inc.
550 Lexington Ave	between 42nd & 43rd Sts
212-820-0000	Market

Chinatown	Premium Prints
1200 3rd Ave	between 4th & 5th Sts
212-421-0000	Print
Chinatown	Premium Prints
1200 3rd Ave	between 4th & 5th Sts
212-421-0000	Print
Chinatown	Premium Prints
1200 3rd Ave	between 4th & 5th Sts
212-421-0000	Print

Chinatown	Korean City Case
Buy on Internet	Korean leather Korean leather case is the best value in style. The most popular leather and leather accessories.
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Chinatown	Gallery Collection II
116 8th St	between 2nd & 3rd Aves
212-620-0000	Gallery
Chinatown	Imports
421 8th St	between 4th & 5th Sts
212-620-0000	Gallery
Chinatown	Imports
421 8th St	between 4th & 5th Sts
212-620-0000	Gallery

Chinatown	Studio Gallery
116 8th St	between 2nd & 3rd Aves
212-620-0000	Gallery
Chinatown	Asense American Arts Cr
116 8th St	between 2nd & 3rd Aves
212-620-0000	Gallery
Chinatown	gallery newyorkstyle.com
116 8th St	between 2nd & 3rd Aves
212-620-0000	Gallery

Chinatown	Gallery Goo
116 8th St	between 2nd & 3rd Aves
212-620-0000	Gallery
Chinatown	Cool Stuff
116 8th St	between 2nd & 3rd Aves
212-620-0000	Where did you get them?
Chinatown	Try looking in
116 8th St	between 2nd & 3rd Aves
212-620-0000	Chopsticks NY.
Chinatown	They have great
116 8th St	between 2nd & 3rd Aves
212-620-0000	store listings!

Chinatown	... the next day
116 8th St	between 2nd & 3rd Aves
212-620-0000	WOW!
Chinatown	COOL!!
116 8th St	between 2nd & 3rd Aves

Chinatown	Studio Yumi
116 8th St	between 2nd & 3rd Aves
212-620-0000	Studio Yumi
Chinatown	Studio Yumi
116 8th St	between 2nd & 3rd Aves
212-620-0000	Studio Yumi
Chinatown	Studio Yumi
116 8th St	between 2nd & 3rd Aves
212-620-0000	Studio Yumi

Other	Absolute Prints
100 3rd Ave	between 1st & 2nd Sts
212-420-0000	Print
Other	Toko Shop NY
100 3rd Ave	between 1st & 2nd Sts
212-420-0000	Print
Other	Yumi
100 3rd Ave	between 1st & 2nd Sts
212-420-0000	Print

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212-420-0000	Print

Other	Yumi
100 3rd Ave	between 1st & 2nd Sts
212-420-0000	Print
Other	Yumi
100 3rd Ave	between 1st & 2nd St

DECO: DECORATIONS FOR INSPIRING YOUR CREATIVE SIDE

Walking into Toho Shoji (New York, Inc., I truly felt like I had walked into a candy store. Except this time, I was an adult and the sparkling and shiny items on the walls were not candy and sweets but accessory decorations. I was astonished by the sheer number of charms, pendants, chains, necklaces, Swarovski crystals, cloth, clips and decoden stones grabbing my attention as I walked through the store. I never knew there were so many choices for a jewelry or accessory designer. You can spend hours at Toho Shop designing the perfect accessory to display your individuality and the only limitation would be your own imagination.

I visited Toho Shoji to learn about the Japanese phenomenon called *deco*, from the word decoration, where paper and prominent applications are *decoro*—decorating one's items (phone in Japanese) as a follow up to the *foreknot*, the fixing them—and *decoden*, where printed materials are decorated with crystals and beads, adding a three-dimensional design. The *decoden* craze, which has been going strong in Japan since the late 1990s, is making its way to our shores as well since the mobile culture here is increasingly becoming a form of self-expression as well (think choosing applications for your iPhone and customizing neckline).

Suitable items for *deco* only require a flat surface. Popular examples are cellphones, headphones, Nintendo DS game systems, iPhones, Christmas tree ornaments, and cigarette lighters (the last two popular among men in Japan). With imagination, *deco* can turn just about any flat surface into a work of art.

As a beginner, I was grateful for Toho Shoji's Ms. Kozue Saito's guidance in the process. First, I chose my medium—a cellphone. Visualizing a design requires creativity but actually creating it requires skill (and patience, as I learned). Then, I chose my decorations. The options were quite numerous; I could use individual stones, stickers arranged in long strips, or

self-adhesive sheets of crystals, set in a grid. Using the sheet is an easy way to cover a surface in one step but involves trimming the sheet to fit the phone's dimensions. Once I chose the type of decoration (red, round crystal), I dabbed a little glue (or, in my case, too much! "Less is more" here). Then I used the tweezers to pick out a crystal and carefully place it on the phone surface. Repeating these steps twice more with differently sized crystals, I had my very first *deco* phone design: a bite-sized image of Mickey Mouse. As for the tools, a ruler for taking measurements and for arranging the beads proved to be quite useful. Also, working with such small crystals, it helped to have a specific tool to lift the desired pieces and place them in the intended spots. In Japan, there is a specific tool called Magicclip for this purpose but, for now, deco designers here can use a cuticle pusher with a beak on the tip or tweezers to easily pick up the sparkling stones.

In addition to *deco* opportunities, Toho Shop holds classes where students—adults and children—can make necklaces, charms, bracelets and complete an entire piece in only one session. Besides, take note you can also make your own handbags and other wedding accessories and jewelry in Toho Shop. The end result will be more beautiful, personal (and less expensive) than anything pre-made bought at a store.

Deco is a great way to personalize your store-bought items and give them your intended character and flavor. You'll always have a great conversation piece when you're using star-studded cellphone, your uniquely decorated iPhone or your new hand-made handbag. For my next *deco* project, I think I'll choose something from my office desk—like the mouse or mousepad—to add a little sparkle to my workflow!

—Reported by Lisa Alvaro

Toho Shoji (New York), Inc.
1600 Broadway, Suite 100 • New York, NY 10019
TEL: 212.645.3405 | www.tohoshoji.com
Mon-Fri 10am-6pm Sat 10am-5pm Sun 11am-5pm



6 The work of experienced deco designers is a great source of inspiration for us all. 8 Ms. Kozue of Toho Shoji encourages my creativity with images of Japanese deco creations. 9 A Disney Mouse safely in place. 10 Fully decorated edge of sparkling stickers for color and variety. 11 Yum! My first decoration. Can you tell I'm hungry?

FOOD DRINK GROCERY

RESTAURANT REVIEW

TERAKAWA RAMEN / TEBAYA / SOTO / GEN

JAPANESE CHEF'S HOME STYLE COOKING

COLD UDON NOODLES WITH CHERRY TOMATOES BY TADASHI ONO (MATSURI)

ASIAN RESTAURANT REVIEW

PAGODA

CONVERSATION WITH SAKE SOMMELIER

SACHIKO KONAMI: STRIVING FOR FOOD AND SAKE'S PERFECT MARRIAGE

LISTINGS

JAPANESE RESTAURANT / ASIAN RESTAURANT / GROCERY & SAKE



RAMEN

Terakawa Ramen

18 Lexington Ave. Bet. 21st & 22nd Sts | New York, NY 10016
 Tel.: 212.729.0209
 Mon-Sun: 11am-10pm



Ramen places are flourishing throughout NY, but Gramercy takes the upper hand with the opening of **Terakawa Ramen**. Like no other ramen-house in the city, Terakawa Ramen is the "humidity" to discover the distinctive "Kumamoto" taste. Open since May, Terakawa's ramen menu takes you in a savory tasting experience. When the first bowl of soup arrives on your table, the rich flavors of the pork-based soup capture your senses. Thick, almost creamy, the broth is left to simmer for two days and reveals all its flavors at the first spoonful. To enjoy the ramen as the authentic Kumamoto style, bits of roasted garlic can be added to the soup for extra flavor. The thin ramen are cooked to perfection and their texture complements the softness of the broth and the crunchiness of the roasted garlic. Terakawa offers three sets: any choice of ramen, paired with gyros, fried rice or curry rice. The home-made gyros are a definite treat: thin skin, juicy ground pork and crunched herbs go perfectly with any ramen. Depending on the season, the chef always adds the tastiest ingredients to achieve a variety of dishes, like the refreshing cold noodle "iyashi" for summertime.

TERAKAWA RAMEN



The ramen are topped with country ham, onions, scallions, colorful grapes, a delicious marinated boiled egg and a swirl of seaweed sauce. These delicious ramen flavors are the essence Terakawa: 100% pork tonkotsu, miso, beef pork bone and soft chicken stock. Shoyu, chicken, and egg ramen.

3 Best Sellers

- Terakawa Ramen: \$12
- Miso Ramen: \$12
- Gyros: \$10

JAPANESE / TEBAKASI (CHICKEN WINGS)

Tebaka

144 W 15th St. Bet. 8th & 9th Aves.
 Tel.: 212.529.8376
 Mon-Fri: 11:30am-8:30pm Sat: 1pm-8:30pm

Chicken wings are undoubtedly one of the most popular finger foods in America. There is nothing like an ice-cold beer with some tangy wings especially in these hot summer months. That notion is not foreign to the Japanese who have their own version of chicken wings called "tebasaki". It's popular all around Japan, but Nagoya is known for producing the best quality chicken and for having the best tebasaki in particular. The wings there are famous for their spiciness, crispiness, and juicy insides, and it seems it's been hitting it off with New Yorkers, too. Since Tebaka opened, the owner Mr. Hsu Hong is a Nagoya native whose father was an okonomi. The secret to his tebasaki, he says, is in the special secret sauce, the same one used in his family's restaurant back home. There are many more items besides tebasaki you can order from this primarily take-out place, but the

Teryaki Chicken Sandwich is also one of the most popular items. Because it's fried twice, the chicken here has a crispy outside and a juicy inside, while double frying drives off the excess fat creating a surprisingly light, non-greasy chicken. If you have not tried it yet, definitely put it on your to-do list.



TEBAKASI A TERYAKI CHICKEN SANDWICH COMBO



The light, crispy, tangy Nagoya-style chicken is put on their bun with the tangy sauce on the wings and sauce over the sandwich keeping skin-side the chicken. The sandwich comes with a generous portion including a side and four pieces of tebasaki.

3 Best Sellers

- Tebasaki: \$12.10 per pc. \$82.70 per pc.
- Kara-Sandwich: \$6
- Teryaki Chicken Sandwich: \$15.50

SUSHI / JAPANESE

Soto

357 Avenue of the Americas (bet. 54th Ave St & Washington Pl) New York, NY 10014
 Tel: 212-411-2669
 Mon-Sat 5:45pm-11:45pm



Mr. Setohiro Kosugi, the owner and head chef of **Soto**, a third-generation, internationally recognized sushi chef, who won the Best New Chef Award from Food & Wine magazine back in 1997, has had many interesting, at times, scary nicknames over the years due to his punt ways. The quality of ingredients is of the utmost importance to any good sushi place as it is in **Soto**, but using the best quality means using the best ingredients that's only available in a perfect natural environment, and all he strives to do is to give his customers the opportunity to experience them at its best to appreciate the beautiful flavor from the natural ingredients that'll in turn promote respect for mother nature and our precious resources. At **Soto**, customers can enjoy nigirizushi, maki sushi and some unique dishes only a sushi chef can bring. "As a sushi chef, I would never do anything to mask the taste of the ingredient itself. I just enhance it to make unusual ingredients more accessible to a wider audience," Mr. Kosugi explains. Here you can always count on getting the best fish in season. So, if he catches you gulping down your food too fast, don't be mad. He has a point.

UMI IKURA SUGOMOBI ZURUMI



As a rule, Mr. Kosugi's mission is to present every delicacy of the ocean to more people, and umi ikura is one of the signature ingredients. Its strong appearance may startle you at first, but its flavor's magic touch may just change your mind about uni forever.

3 Best Sellers

- Uni Taro Teri Tuna
- Uni Ikura Sugomori Zuriumi
- Steamed Lobster with Uni Mousse \$20

SUSHI / JAPANESE

Gen

105 Washington Ave, New York, Brooklyn, NY 11238 / Tel: 718-286-2888
www.genrestaurant.com / Open: Mon-Fri 12-2pm/5pm-1am Sat Sun 12-2am
 Dinner Tue-Thur Sun 5:30-10pm Fri Sat 5:30-11pm

You might be considerably demurring if you are looking for a restaurant that is chic, casual, homey and wallet-friendly. But all your concern will be met at Brooklyn's **Gen Restaurant**. Serving big portions of sustainably-sourced, authentically home-style Japanese dishes, and creative Japanese cuisine, this five-year-old Japanese restaurant has attracted Brooklynites, many of whom are drawn to the rustic sensibility of both Gen's interior and its dishes. "We have primarily non-Japanese who are in their late 20s to 40s. They seem to enjoy all types of occasions, from family gatherings and dates to hanging out with friends and big parties," says the manager. Among many not-to-be-missed items on the menu, Saku Saku, one of Gen's specialities, sits near the top. It has cheffed tuna, avocados, scallops, and mixed nuts and is topped with potatoe crunch. Oshiruku is another all-time favorite. Gen's version of this typical Japanese cold tonk food has a bonus instead of a topping of flaked salmon, a whole piece of grilled salmon sits on the rice. With its nicely renovated garden terrace, Gen is the perfect place for you to stay cool...



SUSHI/SASHIMI/COMBO



Dynamite prawn and thick fish skin will impress your palate. This combination includes two pieces of tiger trout, squid, yellowtail and bonito and six kinds of unami tuna, white tuna, salmon, yellowtail, mackerel, and bluefin tuna, which is more than enough food for two people.

3 Best Sellers

- "Oshu-Zakura" Gen Style
- Saku Saku (Special Fried Roll) \$12
- Sweet Smoked Pork Belly, Star Anise Infusion \$4.50

COLD UDON NOODLES WITH CHERRY TOMATOES

RECIPE COURTESY OF
MOMISHI DMO

In this corner, Japanese chefs from restaurants in the Tri-State area share their secret recipes of home-style Japanese dishes with you.



Japanese people crave refreshing cold noodles during the hot summer. They are various types of noodle—soba (buckwheat noodle), udon (wheat vermicelli), soba (wheat noodle) bukemon (hot wheat noodle), egg noodle—to enjoy different textures and flavors. Here, Takashi Ono, executive chef of Mint sun, chooses thick udon noodles and pairs them with summery cherry tomatoes. "It's not necessary to make a sauce for this dish. Just squeeze out the tomato juice when you mix the udon noodles and tomatoes. Then, if it has a natural sauce," advises Chef Ono. He also keeps seasoning to a minimum—just say soy sauce and yuzu kosho!—to allow you to appreciate the flavor of the tomatoes more. The fresh aroma of daikon leaves is also appealing.

Mint sun
305 W. 10th St. (bet. 8th & 9th Aves.) New York, NY 10011
TEL: 212-929-5555



INGREDIENTS [Serves one person]

- 1 package udon noodles
- 5–8 oz. cherry tomatoes
- 2 tablespoon olive oil
- 1 tablespoon soy sauce
- 3 daikon leaves or green chiso leaves*
- Yuzu kosho to taste**

*Daikon and green chiso leaves are herbs that have basil-like, refreshing flavors.

**Yuzu kosho is a chili paste with a yuzu citrus flavor. Two types of yuzu kosho, red pepper- and green pepper-based, are commonly used.

STEPS

1. Boil udon noodles.
2. Drain boiled udon noodles and wash and cool with running water and ice. [photo A]
3. Cut cherry tomatoes into halves and season with olive oil, soy sauce, and yuzu kosho. [photo B]
4. Add cold udon noodles to seasoned cherry tomatoes and mix well by hand while crushing the tomatoes and squeezing juice from them. [photo C]
5. Garnish cold udon noodles with tomatoes. Sprinkle thinly sliced daikon leaves for extra flavor and garnish.





Japanese Restaurant Guide

\$25 average price for a dinner entree and side dish per person

- Open to All**
- Open Sunday**
- Cash Only**
- Delivery**
- Family Dining**
- Private Parties**
- Business Diner**
- Reservations Required**
- Business & Non-Business**

Checkmarks available at www.chopsticksmag.com

Upper West

Upper West: Akira Sushi Lounge

207 Central Park West (bet. 101st St. & 103rd St.)
212-587-1141

Upper West: Bar Misaki

Upper Upper West: 40 Columbus Cir., 4th Fl.
212-580-2500

Upper West: Gyoza

275 Columbus Ave (bet. 101st & 103rd Sts.)
212-580-4010

Upper West: Haku

1027 Broadway (bet. 106th & 108th Sts.)
212-580-9990

Upper West: Home

405 Amsterdam Ave (bet. 108th & 110th Sts.)
212-582-8650

Upper West: Ichiwa Restaurant and

226 W. 72nd St (bet. Madison & Central Av.)
212-510-6200

Upper West: Katsuya

200 Amsterdam Ave (bet. 108th & 110th Sts.)
212-510-4300

Upper West: Komai Sushi

1007 Columbus Ave (bet. 106th & 108th Sts.)
212-580-4000

Upper West: Massai

215 Central Park West (bet. 101st & 103rd Sts.)
212-580-0000

Upper West: Mezze

Two Stories: 10 W. 101st St., 4th Fl.
212-510-0000

Upper West: Momo

405 Columbus Ave (bet. 108th & 110th Sts.)
212-582-4000

Upper West: Mousouya American Bistro

427 Amsterdam Ave (bet. 108th & 110th Sts.)
212-510-4000

Upper West: Nissui

222 Columbus Ave (bet. 106th & 108th Sts.)
212-580-2000

Upper West: Omo

509 Amsterdam Ave (bet. 108th & 110th Sts.)
212-510-2010

Upper West: Puesto Sushi

290 Amsterdam Ave (bet. 106th & 108th Sts.)
212-580-1141

Upper West: Sagen Grill

1300 Avenue of the Americas (bet. 57th & 59th Sts.)
212-486-2500

Upper West: Sogno

295 W. 87th St (bet. Broadway & Amsterdam Ave.)
212-510-0000

Upper West: Sushi Saku

164 Lexington Ave (bet. 80th & 82nd Sts.)
212-510-5104

Upper West: Sushi Chiba

2050 Broadway (bet. 102nd & 104th Sts.)
212-510-0000

Upper West: Sushi K-Go-Go

160 Columbus Ave (bet. 108th & 110th Sts.)
212-510-2100

Upper West: Sushi Saku

409 Columbus Ave (bet. 106th & 108th Sts.)
212-580-1020

Upper West: Sushi Yu-2

821 W. 101st St (bet. Broadway & Central Park West)
212-581-2100

Upper West: Tenzayu

420 Madison Avenue (bet. 51st & 53rd Sts.)
212-580-2000

Upper West: Tenzayu

390 Columbus Ave (bet. 106th & 108th Sts.)
212-580-2100

Upper West: Two Sushi & Sake

210 Columbus Ave (bet. 108th & 110th Sts.)
212-510-2000

Upper West: Yatai Sushi

406 Columbus Ave (bet. 108th & 110th Sts.)
212-510-2000

Upper East: Akira Sushi

1495 York Ave (bet. 75th & 76th Sts.)
212-510-4100

Upper East: Akira

1271 1/2 York Ave (bet. 75th & 76th Sts.)
212-510-2000

Upper East: Bongsoo

881 1/2 1st Ave (bet. 86th & 88th Sts.)
212-510-2000

Upper East: East Japanese

204 E. 46th St. (bet. 5th & 6th Aves.)
212-510-2000

Upper East: Fuji Yume

1070 1/2 York Ave (bet. 76th & 77th Sts.)
212-510-2000

Upper East: Gerste

201 W. 51st St. (bet. 5th & 6th Aves.)
212-510-2000

Upper East: Giza Japanese Restaurant

101-103 W. 51st St. (bet. 5th & 6th Aves.)
212-510-2000

Upper East: Hana

1201 York Ave (bet. 74th & 75th Sts.)
212-510-2000

Upper East: Hana Sushi Bar

115 1/2 York Ave (bet. 76th & 77th Sts.)
212-510-2000

Upper East: Hakkendama

1872 Broadway (bet. 107th & 109th Sts.)
212-510-1100

Upper East: Ichiraku

1355 York Ave (bet. 76th & 77th Sts.)
212-510-2000

Upper East:

Reisei

1000 York Ave (bet. 76th & 78th Sts.)
212-510-2000

Reisei Kotsu

1001 York Ave (bet. 76th & 78th Sts.)
212-510-2000

Roster Fudo

2001 York Ave (bet. 74th & 76th Sts.)
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8

Mitsukoshi Rest.	Chiyoda Sushi
101 E. 42nd St. bet. 5th & Madison Ave.	\$100-\$150
212-485-4801	
Mitsukoshi Rest.	GOMBURU-RA
101 E. 42nd St. bet. Lexington & 5th Aves.	\$100-\$150
212-485-7800	
Mitsukoshi Rest.	SSD Teriyaki House
101 E. 54th St. bet. 5th & Madison Ave.	\$100-\$150
212-485-4025	
Mitsukoshi Rest.	Go Sushi
1002 3rd Ave. bet. 50th & 51st Sts.	\$100-\$150
212-485-2802	
Mitsukoshi Rest.	Gyo-Kaku
105 W. 42nd St. bet. 5th & 6th Aves.	\$100-\$150
212-485-2800	
Mitsukoshi Rest.	Itokobashi
100 E. 57th St. bet. Lexington & Park Ave.	\$100-\$150
212-485-4200	
Mitsukoshi Rest.	Mojo
100 W. 42nd St. bet. 5th & 6th Aves.	\$100-\$150
212-485-4805	
Mitsukoshi Rest.	Nishikawa
111 E. 57th St. bet. 1AV & Madison Ave.	\$100-\$150
212-485-2800	
Mitsukoshi Rest.	Hanashaba Park
Executive dry-sashimi restaurant featuring authentic and traditional Japanese cooking. The restaurant's signature dish is the Hanashaba, a raw fish sashimi supreme prepared in popular汉字 style. A wide variety of dishes are offered, including sashimi, nigiri, maki, tempura, and more.	\$100-\$150
212-485-3000	
Mitsukoshi Rest.	Sashimi
101 E. 42nd St. bet. Lexington & Park Ave.	\$100-\$150
212-485-4800	
Mitsukoshi Rest.	ShabuShabu
101 E. 42nd St. bet. Lexington & Park Ave.	\$100-\$150
212-485-4800	
Mitsukoshi Rest.	ShabuShabu
212-485-3111 (bet. 5th & Madison Ave.)	\$100-\$150
212-485-4800	
Mitsukoshi Rest.	Shabu Bar Hachiman
200 E. 42nd St. bet. 5th & Madison Ave.	\$100-\$150
212-687-1000	
Mitsukoshi Rest.	Soba Tottori
201 E. 42nd St. bet. 5th & Madison Ave.	\$100-\$150
212-687-4300	
Mitsukoshi Rest.	Sushi AMM
195 E. 57th St. bet. 5th & Madison Ave.	\$100-\$150
212-720-1700	
Mitsukoshi Rest.	Sushi Time
212-720-1100 (bet. 5th & Madison Ave.)	\$100-\$150
212-687-4800	
Mitsukoshi Rest.	Sushi-Zen
100 W. 42nd St. bet. 5th & Madison Ave.	\$100-\$150
212-582-0700	
Mitsukoshi Rest.	Sushibar
102 E. 42nd St. bet. 5th & Madison Ave.	\$100-\$150
212-582-2100	
Mitsukoshi Rest.	Takayoshi
120 E. 42nd St. bet. 5th & Madison Ave.	\$100-\$150
212-582-0000	
Mitsukoshi Rest.	Tako Sushi
100 W. 42nd St. bet. 5th & Madison Ave.	\$100-\$150
212-582-5000	
Mitsukoshi Rest.	Tokyo
202-610-8800 (bet. 30th & 40th Sts.)	\$100-\$150
212-687-1000	
Mitsukoshi Rest.	Toshibaya
101 E. 42nd St. bet. Lexington & Park Ave.	\$100-\$150
212-485-4800	
Mitsukoshi Rest.	Urban Monk
101 E. 42nd St. bet. Lexington & Park Ave.	\$100-\$150
212-485-4800	

Mitsukoshi Rest.	Masachika-Tai
101 E. 42nd St. bet. Lexington & 5th Ave.	\$100-\$150
212-485-4801	
Mitsukoshi Rest.	Meiji-Sushi
101 E. 30th St. bet. Lexington & 5th Ave.	\$100-\$150
212-687-0000	
Mitsukoshi Rest.	Mizunoya
411 5th Ave. bet. 50th & 51st Sts.	\$100-\$150
212-485-4801	
Mitsukoshi Rest.	Miyako
100 W. 42nd St. bet. 5th & Madison Ave.	\$100-\$150
212-485-4800	
Mitsukoshi Rest.	Nigirizushi
100 W. 42nd St. bet. 5th & Madison Ave.	\$100-\$150
212-485-4800	
Mitsukoshi Rest.	Onsen-Yaki
100 W. 42nd St. bet. 5th & Madison Ave.	\$100-\$150
212-485-4800	
Mitsukoshi Rest.	Osaka-Yakiniku
100 W. 42nd St. bet. 5th & Madison Ave.	\$100-\$150
212-485-4800	
Mitsukoshi Rest.	ShabuShabu
100 W. 42nd St. bet. 5th & Madison Ave.	\$100-\$150
212-485-4800	
Mitsukoshi Rest.	SAKAGURA
Large dining room featuring a variety of Japanese food including Sushi, Sashimi, Tempura, and more.	\$100-\$150
212-485-4800	
Mitsukoshi Rest.	Sashimi
101 E. 42nd St. bet. Lexington & Park Ave.	\$100-\$150
212-485-4800	
Mitsukoshi Rest.	ShabuShabu
101 E. 42nd St. bet. Lexington & Park Ave.	\$100-\$150
212-485-4800	
Mitsukoshi Rest.	ShabuShabu
212-485-3111 (bet. 5th & Madison Ave.)	\$100-\$150
212-485-4800	
Mitsukoshi Rest.	ShabuBar Hachiman
200 E. 42nd St. bet. 5th & Madison Ave.	\$100-\$150
212-687-1000	
Mitsukoshi Rest.	Soba Tottori
201 E. 42nd St. bet. 5th & Madison Ave.	\$100-\$150
212-687-4300	
Mitsukoshi Rest.	Sushi AMM
195 E. 57th St. bet. 5th & Madison Ave.	\$100-\$150
212-720-1700	
Mitsukoshi Rest.	Sushi Time
212-720-1100 (bet. 5th & Madison Ave.)	\$100-\$150
212-687-4800	
Mitsukoshi Rest.	Sushi-Zen
100 W. 42nd St. bet. 5th & Madison Ave.	\$100-\$150
212-582-0700	
Mitsukoshi Rest.	Sushibar
102 E. 42nd St. bet. 5th & Madison Ave.	\$100-\$150
212-582-2100	
Mitsukoshi Rest.	Takayoshi
120 E. 42nd St. bet. 5th & Madison Ave.	\$100-\$150
212-582-0000	
Mitsukoshi Rest.	Tako Sushi
100 W. 42nd St. bet. 5th & Madison Ave.	\$100-\$150
212-582-5000	
Mitsukoshi Rest.	Tokyo
202-610-8800 (bet. 30th & 40th Sts.)	\$100-\$150
212-687-1000	
Mitsukoshi Rest.	Toshibaya
101 E. 42nd St. bet. Lexington & Park Ave.	\$100-\$150
212-485-4800	
Mitsukoshi Rest.	Urban Monk
101 E. 42nd St. bet. Lexington & Park Ave.	\$100-\$150
212-485-4800	

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Mitsui-Tei **Wadakura Tei**1000 Park Ave. (bet. 62nd & 63rd Sts.)
212-863-4500**Mitsui-Tei** **Yakimochi Sushiya Kobo**

Yakimochi Sushiya Kobo
 New updated yakimochi (pan-fried rice cake) with seasonal
 fillings. Toppings include: salmon, eel, scallop, shrimp, crab,
 and more. Accompaniments include: miso soup, pickled
 vegetables, and a variety of side dishes.
 200 E. 58th St. (bet. 2nd & 3rd Aves.)
 212-863-4500

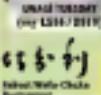
Mitsui-Tei **Yakimochi Kobo**200 E. 58th St. (bet. 2nd & 3rd Aves.)
212-863-4500**All-Asian Plaza** **Yakimochi Teiyo**

Yakimochi Teiyo
 The newest restaurant of Yakimochi Teiyo, located in All-Asian Plaza. Yakimochi Teiyo offers a variety of Japanese dishes, including yakimochi (pan-fried rice cake) and other dishes, freshly prepared and served in portion. Yakimochi Teiyo offers delivery and drive-through.

240 E. 58th St. (bet. 2nd & 3rd Aves.)
212-863-4500 **Mitsui-Tei** **YAKUMI-Restaurant**200 E. 58th St. (bet. 2nd & 3rd Aves.)
212-863-4500**Mitsui-Tei** **Yamaguchi Sushi**270 Madison Ave. (bet. 42nd & 43rd Sts.)
212-863-4500**Korea Town****Baros Town** **Jeon-Dae Restaurant**477 Madison Ave. (bet. 50th & 51st Aves.)
212-863-4500**Korea Town** **Tteokbokki Sushi**1710 3rd Ave. (bet. 86th & 87th Aves.)
212-863-4500**Chelsea****Chelsea** **Aki Sushi**1210 6th Ave. (bet. 50th & 51st Aves.)
212-584-8000**Chelsea** **Ocean Sushi**3010 7th Ave. (bet. 56th & 57th Aves.)
212-584-0000**Chelsea** **ENAMU**204 11th St. (bet. 5th & 6th Aves.)
212-584-0000**Chelsea** **Inou Sushi**462 Madison Ave. (bet. 50th & 51st)
212-584-0000**Chelsea** **Unoyaku Tei**205 7th Ave. (bet. 51st & 52nd Sts.)
212-584-0000**Chelsea** **Misen**990 Madison Ave. (bet. 56th & 57th Sts.)
212-584-4400**Chelsea** **Messens Chelsea**100 5th Ave. (bet. 21st & 22nd Sts.)
212-584-0000**Chelsea** **Mister Sushi**100 5th Ave. (bet. 21st & 22nd Sts.)
212-584-4400**Chelsea** **Messens**97 5th Ave. (bet. 21st & 22nd Sts.)
212-584-0000**Chase** **Mitsukoshi**420 W. 57th St. (bet. 6th & 7th Aves.)
212-584-0000**Chase** **Daiso**1000 Avenue of the Americas (bet. 42nd & 43rd Sts.)
212-584-0000**Chase** **Rock-n-Sake NY**130 W. 57th St. (bet. 6th & 7th Aves.)
212-584-0000**Chase** **Takoya**150 W. 57th St. (bet. 6th & 7th Aves.)
212-584-0000**Gramercy****Gramercy** **IS EAST**108 E. 20th St. (bet. Broadway & Park Ave.)
212-645-2600**Gramercy** **Aji Sushi**515 2nd Ave. (bet. Gramercy Plz & 5th Ave.)
212-645-2600**Gramercy** **Aki Sushi**121 E. 25th St. (bet. Lexington & Park Ave.)
212-645-2600**Gramercy** **ETALIA**125 E. 20th St. (bet. Park Ave. & Irving Plz.)
212-645-2600**Gramercy** **Chanki**120 E. 20th St. (bet. Park Ave. & Irving Plz.)
212-645-2600**Gramercy** **Memphis**197 E. 20th St. (bet. Lexington & 5th Ave.)
212-645-2600**Gramercy** **Reba**287 Madison Ave. (bet. 25th & 26th Sts.)
212-645-2600**Gramercy** **Reba**225 Madison Ave. (bet. 25th & 26th Sts.)
212-645-2600**Gramercy** **JAPANIAS**121 E. 20th St. (bet. Irving Plz & Park Ave.)
212-645-2600**Gramercy** **Katzen Sushi Bar**399 2nd Ave. (bet. Gramercy Plz & 5th Ave.)
212-645-2600**Gramercy** **Minchess**181 Lexington Ave. (bet. 50th & 51st Sts.)
212-550-9999**Gramercy** **Misshas**167 E. 20th St. (bet. Lexington & 5th Ave.)
212-550-9999**Gramercy** **SABURU**161 Lexington Ave. (bet. 50th & 51st Sts.)
212-550-9999**Gramercy** **SHABU SHABU**240 Park Ave. South (bet. 25th & 26th Sts.)
212-645-2200**Gramercy** **Sushi Sambuca**240 Park Ave. South (bet. 25th & 26th Sts.)
212-645-2200**Gramercy** **Sushi Sea-Asia**107 5th Ave. (bet. Gramercy Plz & Park Ave.)
212-550-9999**Gramercy** **Sushi Tetsu**203 Madison Ave. (bet. 21st & 22nd Sts.)
212-550-9999**Take-Out Lunch & Dinner**

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161 Madison Ave (bet 25 & 26th Sts)
212-986-2000

Bruegger's **YMAA Restaurant**

120 E 57th St (bet Madison & Park Aves)
212-620-2800

West Village

Vine Village **Yakitori Sushi**

187 West 2nd Street, between Greenwich Avenue and Washington Place
Japanese restaurant featuring Japanese-style yakitori, ramen, and rice bowls.
Monday-Saturday 5pm-10pm, Sunday 12pm-10pm
Closed for dinner Mon-Fri 10pm-11pm
212-510-1470

Vine Village **Blue Ribbon Sushi**

177 Hudson St (bet Greenwich & LaGuardia Pls)
212-510-0449

Vine Village **Chez Chez**

180 Hudson St (bet Greenwich & LaGuardia Pls)
212-510-2200
www.chezcheznyc.com
An old-fashioned French bistro with a menu full of classic French dishes like coq au vin and filet mignon. They offer the best wine list in the neighborhood.

180 Hudson St (bet Greenwich & LaGuardia Pls)
212-510-2200
www.chezcheznyc.com

West Village **Go Sushi**

175 Greenwich St (bet Hudson & LaGuardia Pls)
212-510-0210

West Village **Hokkaido Teppan**

101 Greenwich St (bet Hudson & LaGuardia Pls)
212-510-4889

West Village **Mizuna**

246 University Pl (bet Houston & Irving Pls)
212-510-7984

West Village **Niyohsi**

131 W 10th St (bet Thompson & W 11th Avs)
212-510-2200

West Village **Niyohsi**

229 W 10th St (bet Thompson & W 11th Avs)
212-510-0800

West Village **Opposites**

121 Greenwich St (bet Thompson & W 11th Avs)
212-510-4210

West Village **Pockyrolla**

171 Thompson St (bet W 10th & Broadway)
212-510-7770

West Village **Sengoya (Sushi Saj)**

50 W 10th St (bet Thompson & W 11th Avs)
212-510-0449

West Village **Soba**

202 5th Ave (bet W 45th & 46th Sts)
212-473-0700

West Village **Sushi Mandala**

195 Bleecker St (bet Greenwich & LaGuardia Pls)
212-510-0070

West Village **Tonno Sushi**

170 Bleecker St (bet Greenwich & LaGuardia Pls)
212-510-4040

West Village **YMAA at Columbus St**

144 Columbus St (bet Greenwich & Auditorium Sts)
212-620-2800

East Village

East Village **Avenue A Asian World**


Avenue A Sushi and More Too. Only one New York City-wide! The original Asian fusion eatery with a focus on unique, innovative, and healthy cuisine. The first and only healthy Asian fusion restaurant in New York City to offer a variety of delicious low-carb, low-fat, and low-calorie options.

104A Avenue A (bet 2nd & 3rd Avs)
212-250-1220

East Village **BOND STREET**

191 Bond St (bet Greenwich & Broome Sts)
212-977-5700

East Village **Chow An**


Gourmet Chinese cuisine of the highest quality. The menu includes a variety of appetizers, soups, and entrees, including the famous Chow Mein. The restaurant also offers dim sum, dumplings, and a wide selection of beer, wine, and cocktails.

286A 2nd Ave (bet 2nd & 3rd Avs)
212-250-0000
www.chowannewyork.com

East Village **Chop Suey**

301 E 14th St (bet 2nd & 3rd Avs)
212-625-2014

East Village **Camp Fu**


True Mongolian barbecue! The restaurant offers a variety of Mongolian barbecue items, including chicken, beef, lamb, and seafood. The menu also features traditional Chinese dishes and soups.

301 E 14th St (bet 2nd & 3rd Avs)
212-625-2014

East Village **Gill Restaurant**


A great American restaurant with a focus on comfort food. The menu includes items like chicken wings, ribs, and steaks, along with various salads and sides. The restaurant also offers a variety of beers and wines.

301 E 14th St (bet 2nd & 3rd Avs)
212-625-2014

East Village **Gyo-Raku**

150 Greenwich St (bet 1st & 2nd Avs)
212-431-2222

East Village **Kensaki**

200 E 14th St (bet 2nd & 3rd Avs)
212-625-2221

East Village **Ken-San Sushi & Sashimi Bar**

140 E 14th St (bet 1st & 2nd Avs)
212-431-1999

East Village **IP PIZZA NY**

850 Avenue of the Americas (bet 55th & 56th Sts)
212-250-0221

East Village **Ishikawa**

87 W 10th St (bet 6th & 7th Avs)
212-510-4700

East Village **Japanesse**

100 Greenwich St (bet 2nd & 3rd Avs)
212-963-5000

East Village **JEWEL RAINBOW**

200 E 14th St (bet 2nd & 3rd Avs)
212-625-3710

East Village **Kasai Fusion House**

201 E 14th St (bet 2nd & 3rd Avs)
212-625-3700

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East Village	Karakabba
915 E. 1st St. Bldg. A Ave. 918-02 210-273-1602	\$100-\$150
East Village	Kaskia
311-313 Main St. Bldg. 2nd & 3rd (Unit 1) 210-242-2020	\$100-\$150
East Village	Kyo Yu
210-212-3000 ext. 200, 210-212-3001 ext. A-4 210-212-4040	\$100-\$150
East Village	LAM
101 1/2 Main Ave. 101B (Unit D-1) 210-212-1000	\$100-\$150
East Village	Maya's Place Books
101-103 Main St. Bldg. 7 & 8 (Main St.) 210-200-9898	\$100-\$150
East Village	Makabu-Taxi
101-103 Main St. Bldg. 7 & 8 (Main St.) 210-212-4070	\$100-\$150
East Village	MIMCA
300-305 Main St. (Unit A-B-C) 210-212-4007	\$100-\$150
East Village	Nation
101-103 Main St. Bldg. 7 & 8 (Main St.) 210-212-4007	\$100-\$150
East Village	Neeshie Cafe Java
21-23 Main St. Bldg. 6 Unit 6-3rd floor 210-212-1000	\$100-\$150
East Village	Neeshie
101-103 Main St. Bldg. 7 & 8 (Main St.) 210-212-4005	\$100-\$150
East Village	One Too Much
121-123 Main St. Bldg. 7 & 8 (Main St.) 210-212-1000	\$100-\$150
East Village	Oskarola
 It is my opinion that you can't find a better place to eat Mexican food in Dallas. The food is delicious, the service is prompt, and the atmosphere is casual and comfortable. I would highly recommend it to anyone who is looking for a great Mexican restaurant.	\$100-\$150
210-212-3000 (Unit 1) 210-212-3001 210-212-3002	\$100-\$150
East Village	Rai Rai Bistro
 Great little bistro with the best Asian fusion cuisine. Highly recommended! I always get the chicken satay and the pad thai. The service is excellent and the food is delicious. I highly recommend it to anyone who is looking for a great Asian fusion restaurant.	\$100-\$150
210-212-3000 (Unit 1) 210-212-3001 210-212-3002	\$100-\$150
East Village	Sakura Bar Sashimi
2404 Main St. Bldg. 7 & 8 (Unit 1-A-C) 210-212-0700	\$100-\$150
East Village	Sakura Bar Sashimi
2404-2406 Main St. Bldg. 7 & 8 (Unit 1-A-C) 210-212-0700	\$100-\$150
East Village	Sapporo Teas
900-910 Main Ave. Unit D-1 210-212-0700	\$100-\$150
East Village	Sazemoga (B. Marks P)
311-313 Main St. Bldg. 7 & 8 (Unit 1-A-C) 210-212-0700	\$100-\$150
East Village	Sazemoga-E-Village
101-103 Main St. Bldg. 7 & 8 (Main St.) 210-212-0700	\$100-\$150
East Village	Shake-Times
210-212-3000 (Unit 1-A-C) 210-212-3001 210-212-3002	\$100-\$150

Soba Noodle Salad

Soba Noodle Salad is a delicious meal consisting of cold soba noodles and various toppings. It's a great way to cool down during the summer months. The toppings can include vegetables, meat, and even fruits like strawberries. This dish is perfect for a light lunch or dinner.

How to Make:

- Boil soba noodles according to package instructions.
- Rinse and drain the noodles.
- Mix the noodles with your choice of toppings.
- Enjoy!

Ingredients:

- Soba Noodles
- Vegetables (carrots, cucumbers, bell peppers)
- Meat (chicken, beef, pork)
- Fruit (strawberries, kiwi)
- Salad dressing (soy sauce, vinegar, oil)

Time: 15-20 minutes

Difficulty: Easy

Notes: You can add more toppings to make it more filling.



East Village	Yester-Sunday
127 Avenue A/Bet. 7th St & St Marks Pl.	\$10-\$15
23rd-24th Sts	

Lower Manhattan

Lower Man.	Astoria Series
49 W Broadway (between Beekman & Church)	\$10-\$15
23rd-24th Sts	

Lower Man.	Cafe 13
13 W 13th St (bet. Greenwich & Washington)	\$12-\$15
23rd-24th Sts	

Lower Man.	HIBI Japanese Restaurant
140 Greenwich Street (bet. Bleecker & Washington)	\$14-\$18
23rd-24th Sts	

Lower Man.	Greenwich Grill
403 Greenwich (between Washington & Laight Sts)	\$10-\$15
23rd-24th Sts	

Lower Man.	Hokkaido's Place
15 Broadway (bet. Spring & Prince Sts)	\$12-\$15
23rd-24th Sts	

Lower Man.	Ice Devotion
10 W 13th St (bet. 6th & 7th Aves)	\$10-\$15
23rd-24th Sts	

Lower Man.	Kayze
21 Hudson St (bet. 10th & 11th Aves)	\$12-\$15
23rd-24th Sts	

Lower Man.	Kitchen Club
104A Franklin St (bet. Mott & Mulberry)	\$12-\$15
23rd-24th Sts	

Lower Man.	Methane
127 Bowery (bet. Houston & Mulberry)	\$12-\$15
23rd-24th Sts	

Lower Man.	MEGA
127 Bowery (bet. Houston & Mulberry)	\$12-\$15
23rd-24th Sts	

Lower Man.	Mexico
200 Bowery (bet. Houston & Mulberry)	\$12-\$15
23rd-24th Sts	

Lower Man.	NINJA
200 Bowery (bet. Houston & Mulberry)	\$12-\$15
23rd-24th Sts	

Lower Man.	NINJA NEXT DOOR
100 Bowery (bet. Houston & Mulberry)	\$12-\$15
23rd-24th Sts	

Lower Man.	Omelet
170 Bowery (bet. Houston & Mulberry)	\$12-\$15
23rd-24th Sts	

Lower Man.	Quicksilver Shakes
230 Bowery (bet. Houston & Mulberry)	\$12-\$15
23rd-24th Sts	

Lower Man.	Razzmatazz
140 Bowery (bet. Houston & Mulberry)	\$12-\$15
23rd-24th Sts	

Lower Man.	Sachiko's on Clinton
140 Clinton St (bet. Houston & Mulberry)	\$12-\$15
23rd-24th Sts	

Lower Man.	Seventy Seven Restaurant
270 Clinton St (bet. Houston & Mulberry)	\$12-\$15
23rd-24th Sts	

Lower Man.	Say
102 Clinton St (bet. Houston & Mulberry)	\$12-\$15
23rd-24th Sts	

Lower Man.	Sukiyaki
24 Peck St (bet. Houston & Mulberry)	\$12-\$15
23rd-24th Sts	

Lower Man.	Takabochi (Katsu)
90 Bowery (bet. Houston & Mulberry)	\$12-\$15
23rd-24th Sts	

Lower Man.	Tokyo Bar
261 Duane St (bet. Houston & Mulberry)	\$12-\$15
23rd-24th Sts	

Lower Man.	Tokyo Lounge
100 Duane St (bet. Houston & Mulberry)	\$12-\$15
23rd-24th Sts	

Lower Man.	Kochi (Beamer)
201 E Houston St (bet. Clinton & Leroy)	\$12-\$15
23rd-24th Sts	

Lower Man.	Yoshi
199 Houston St (bet. Mulberry & Mott)	\$12-\$15
23rd-24th Sts	

Lower Man.	Zuma
179 Houston St (bet. 6th & 7th Aves)	\$12-\$15
23rd-24th Sts	

Brooklyn	Blue Ribbon Sushi
215 3rd Ave (bet. 3rd & Courtlandt)	\$12-\$15
23rd-24th Sts	

Brooklyn	Buddha
140 Franklin St (bet. 3rd & Courtlandt)	\$12-\$15
23rd-24th Sts	

Brooklyn	Baba
207 Franklin St (bet. 3rd & Courtlandt)	\$12-\$15
23rd-24th Sts	

Brooklyn	Bibb
222 Franklin St (bet. 3rd & Courtlandt)	\$12-\$15
23rd-24th Sts	

Brooklyn	Catfish
102 Franklin St (bet. 3rd & Courtlandt)	\$12-\$15
23rd-24th Sts	

Brooklyn	Chop Suey House
264 Franklin St (bet. 3rd & Courtlandt)	\$12-\$15
23rd-24th Sts	

Brooklyn	Ei Sushi
223 Franklin St (bet. 3rd & Courtlandt)	\$12-\$15
23rd-24th Sts	

Brooklyn	Miso
102 Franklin Street (bet. 3rd & Courtlandt)	\$12-\$15
23rd-24th Sts	

Brooklyn	Two Robertos
100 Franklin Street (bet. 3rd & Courtlandt)	\$12-\$15
23rd-24th Sts	

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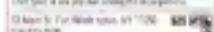
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718-231-7880**Brooklyn** **Support House Japanese**477 Nostrand Ave Brooklyn NY 11205
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718-230-3270**Brooklyn** **Xanthi Ta**227 11th Ave. Brooklyn NY 11201
718-387-1000**Brooklyn** **Taco Sushi**400 Green St. Brooklyn NY 11201
718-230-1200**Brooklyn** **Tacos**209 10th Ave Brooklyn NY 11201
718-230-0000**Brooklyn** **Yumzoo**407 11th Ave. Brooklyn NY 11201
718-230-0000**Brooklyn** **Zylock's**174 10th Ave. Brooklyn NY 11201
718-230-0000**Queens****Queens** **ga no sando**36-32 30th Ave. Astoria NY 11105
718-260-2800**Queens** **KARASU**100-100 46th Avenue Astoria NY 11106
718-267-0021**Queens** **Kyoto Sushi**101-101 46th Ave. Astoria NY 11106
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Saturday-Sunday: 11am-10pm
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516-265-0000**Long Island** **Bonchon**100 Merrick Rd. Wantagh NY 11793
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516-265-0000**Long Island** **Mizumi Restaurant**100-102 Merrick Rd. Great Neck NY 11748
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516-675-0000**Long Island** **Tako Sushi**100-102 Merrick Rd. Roslyn NY 11576
516-675-0000**Long Island** **Toraya**18-200 46th Ave. Flushing NY 11355
718-367-1187**Long Island** **Tokuji's Prime**11-200 County Rd. Northport NY 11768
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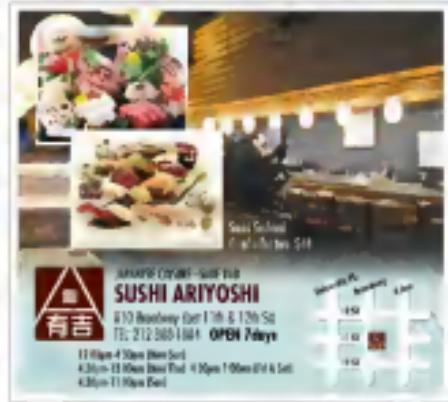
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White Plains

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914-424-4207

White Plains

Wudu

47-140 New Age Ave, White Plains, NY 10602
914-328-0900

Westchester

Ramza

127 White Plains Ave, White Plains, NY 10601
914-424-4207

Westchester

Sababa

160-162 W. Broad St., Bronx, NY 10451
212-513-7871

Westchester

Tando

238-240 W. Forest Ave, Bronx, NY 10452
212-513-0025

Westchester

Toro

250 W. 180th St., Bronx, NY 10451
212-513-0025

Upstate

Spuyten Duyvil

Kiss House

101-11 W. 180th St., Bronx, NY 10451
212-513-4155

Sababa

125 W. 180th St., Bronx, NY 10452
212-513-7871

New Jersey

New Jersey

Afghan Restaurant

11-23 Main St., Parsippany, NJ 07054
973-345-1144

New Jersey

Afghan Sufi Lounge

1719 Dean St., Uniondale, NJ 11782
201-591-0820

New Jersey

Ananya

140 Gloucester St., Hoboken, NJ 07030
201-747-2904

New Jersey

Asociate Japanese

1025 Bergen Blvd., Iselin, NJ 08819
201-264-0000

New Jersey

Banquet

102 Madison Ave., Morristown, NJ 07960
973-247-7844

New Jersey

Big Bistro

201 E. 14th Ave., NJ 07024
201-461-6665

New Jersey

Ichibei

174 Newark Ave., Newark, NJ 07105
201-594-1149

New Jersey

ICHEBAN

174 Newark Ave., Newark, NJ 07105
201-594-1149

New Jersey

Italian Tomato (Mitsou)

980 St. Rd., Ft. Lee, NJ 07024
201-541-4020

New Jersey

Itik-Um Restaurant

102 Main St., Union, NJ 07083
973-624-1149

New Jersey

Khalid's

101 Palisade Ave., Cliffside Park, NJ 07010
201-979-7600

Midtown East

New Jersey

Karami

104 Montgomery St., Jersey City, NJ 07302
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“Karami” is located at

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Photo by Michael S. Smith

Photo Courtesy of Karami

New Jersey

Lamong Zem

254 Morris Ave., Union, NJ 07083
201-872-0005

New Jersey

Mitsukoshi

500 Broadway, Newark, NJ 07102
201-645-1245

New Jersey

Mister Sushi

102 W. 180th St., Bronx, NY 10451
201-513-0025

New Jersey

Purell

123 Franklin St., Newark, NJ 07102
201-645-2105

New Jersey

Practise

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201-513-0025

New Jersey

Sababa

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New Jersey

Sababa (Midtown)

500 Broadway, Newark, NJ 07102
201-645-1245

New Jersey

Samai Sushi (Midtown)

500 Broadway, Newark, NJ 07102
201-645-1245

New Jersey

Sims

102 W. 180th St., Bronx, NY 10451
201-513-0025

New Jersey

Sagi

21-01 67th St., Woodside, NJ 11377
718-382-1200

New Jersey

Tandoor

150-152 W. 180th St., Bronx, NY 10451
201-513-1111

New Jersey

Tomya

102 Franklin St., Newark, NJ 07102
201-645-2105

New Jersey

CAFE

101 W. 180th St., Bronx, NY 10451
201-513-0025

New Jersey

Dinner

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New Jersey

East Page

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201-513-0025

New Jersey

Choux Factory

100 Morris Ave., Union, NJ 07083
201-798-0175

New Jersey

Cafe Zinga

100 Morris Ave., Union, NJ 07083
201-798-0175

New Jersey

Masimoto Kitchen

100 Morris Ave., Union, NJ 07083
201-798-0175

Masimoto Kitchen

Asian restaurant owners Jimmy & Chay Karami are the first

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New Jersey

Uptown

101 W. 180th St., Bronx, NY 10451
201-513-0025

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Uptown

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New Jersey



Other Asian Restaurant Guide

\$20 Average price for a three-course meal (lunch or dinner)

- Just for business
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CHINESE

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Guangdong

Others

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212.582.1200

Szechuan

Others

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212.431.2200

Shaanxi

Shan Lou West

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212.965.0200

Shandong

Cafe Evergreen

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Shanxi

Chai Hua

270 Madison Ave (bet 5th & 6th Aves) **\$25-\$35**
212.420.3300

Henan

Henan Kitchen

100 W 33rd St (bet 5th & 6th Aves) **\$25-\$35**
212.431.2200

Szechuan

Lei's Noodle & Grill

800 1/2 Ave (bet 6th & 7th Sts) **\$25-\$35**
212.431.0700

Shanxi

Der Place

944 1/2 Ave (bet 6th & 7th Sts) **\$25-\$35**
212.255.4800

Shanxi

Philippe

221 8th Ave (bet Madison & Park Ave) **\$25-\$35**
212.420.8000

Szechuan

Plum's Garden

141 E 48th St (bet 2nd & 3rd Aves) **\$25-\$35**
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Szechuan

Pg Noodles

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Szechuan

Shanghai Pavilion

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Szechuan

Wu Liang Yu

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212.420.2200

Szechuan

Cross Grill

195 1/2 Ave (bet 6th & 7th Sts) **\$25-\$35**
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Jack's Shanghai

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Szechuan

Others

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212.420.2200

Beijing, China

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212.965.0000

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Chinese Food

CHOPSTICKS PICK

PAGODA THAILAND RESTAURANT

A Thai Escape from the Everyday Life

Williamsburg, Brooklyn now has a new restaurant which will make everyone think twice about eating take-out at home. Why eat dinner out of a Styrofoam container with plastic utensils when you can enjoy the delicious food and appealing ambience of the new **Pagoda Thailand Restaurant**?

Located right outside of the Graham Ave/ Utica L-subway station, Pagoda offers its customers not only the standard Thai favorites prepared with authentic ingredients, but also hard-to-find and even original dishes, and all at extremely friendly prices. You can enjoy the tasty, high quality food for the lunch price of only \$6.95. It even makes economic sense to travel there by subway given the additional travel cost; you still won't find anything comparably priced in Manhattan.

What sets Pagoda apart from other Thai

restaurants is its offering of rare Thai dishes such as Ka-nom Jinn – a spicy and vegetable dish with Thai spaghetti – and Jungle Curry, made without the usual coconut milk ingredient. Customers can also experience original dishes such as Tiger City – grilled marinated beef with Thai herbs and chili lime sauce – and Etsan Thai Sausage and Thai Anchovy Fried Rice.

Pagoda's large dining space with its elegantly decorated, hand painted interior and secluded, outdoor patio, provide the perfect backdrop to enhance your dining experience and take you away from the everyday life.

**During the month of August, Chopsticks NY readers can enjoy their meals at a 10% discount. To offer is valid for eat-in customers only. Bring this article with you to receive the discount.*



(Photo) Guest Kapow Krob is a specialty at Pagoda and features spicy wheat with crispy fried leaves in a spicy sauce. (Below) Shrimp Pad See Ew nicely combines the crispness with peach slices.



Pagoda Thailand Restaurant
338 Graham Ave
Brooklyn, NY 11201
Tel: 718-268-4445 / 3448
Sun - Thu: 7pm - 11pm
Fri, Sat: 1pm - 12am
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ZAGAT

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212-645-8800

Theatre District
246 W. 45th St.
(bet. 8th Ave. & Broadway)
212-582-3362

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212 447-8884
212 447-8881
212 447-8882
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RT. 24-2478 ST.
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212 445-9930
212 445-9940
www.thaiselct.com

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212 449-1984
212 449-0388
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Q2
790 NORTH AVENUE
RT. 24-2478 ST.
212 447-0334
212 263-2239
212 263-2291
www.q2newyork.com

HEUNG
702 WEST 4TH AVENUE
RT. 24-2478 ST.
212 445-7986
212 445-7983
212 445-7981
www.heungny.com

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Title _____

Why I liked it: _____

Q2 Please tell us which information in Chopsticks NY™ you have found useful and actually took advantage of (Please specify the name of the service you used)

(e.g. I went to Chopsticks Restaurant and ate the Special Ramen featured in the article.)

Q3 What kind of topics would you like us to feature in Chopsticks NY™ in the future?

Q4 How do you choose a restaurant? Choose all that apply

Location Price Interior Promotion
 Service Food Price/Fairness Private events

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Q5 How much per person do you spend when you go out for dinner? Choose one

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Please share your personal information with us:

Name: _____

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a. 24 & below b. 25-34 c. 35-44
d. 45-54 e. 55-64 f. 65 & over

Gender: a. Male b. Female

Occupation (optional): _____

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 Hispanic Multiracial Caucasian Other

E-mail address: _____

THREE WAYS TO ANSWER THE SURVEY

- ① Go to Chopsticks NY™ website (www.chopstickny.com) and complete it online.
- ② Fill out this form and fax it to "Chopsticks NY Monthly Survey" at 212-431-9960
- ③ Write out your answers and email them to survey@chopstickny.com.

CHOPSTICKS NY

CONVERSATION WITH SAKE SOMMELIER

STRIVING FOR FOOD AND SAKE'S PERFECT MARRIAGE

Beside sake are the culture of Soshibori-on-Chionji the tasting sake for the best time. Ms. Sachiko Konomi, the owner of the establishment, who came to NY after a successful run with a restaurant in Akasaka, Tokyo, brought with her some modern, international flavor combinations from her former, highly creative restaurant, without taking away the authenticity and quality from the traditional Japanese Kaiseki style. Her perfectly balanced creations have the ability to reveal a subtle, new flavor profile of the sake she pairs it with, taking it out of the traditional Japanese context and allowing one to enjoy sake like wine.

Were you always a sake person?

No. I am a certified Master Sommelier, so all I drank was wine for a long time, and I actually entered sake through wine. It is still hard for me to drink a very traditional style sake, but these days with bewarens producing more gingo and daiginjo that are light and very fragrant like wine, I have become a fan. It all started when I discovered the sake from Sado Horie brewing, and even the 55th president

I see that your restaurant particularly features a number of sakes from Sado Horie brewery.

Yes. First of all, Sado Horie is the oldest brewery in Japan. They have existed since around 1140 A.D., and a brewery whose policy is to never cut downing trees. They really try to keep their environment as environmentally pristine as possible because they believe the most important factor in sake brewing is the quality of water. This brewery uses water that's been in the ground for 800 years, which comes out of a well. So, I was very intrigued, and impressed by their policies, but most of all it was the taste that captured me. Only a brewery with their history and technique could perfect sake to their level.

What would pair well with some of the Sado



Sake sales?

Kakunoko is a daiginjo sake, but for a daiginjo sake, it has a lot of body, and the aroma of it is out of this world! I like to pair this with one of our signature menu items which is Tuna Grilled Tuna. It's a fried seame tofu dish with cooked foie gras, dressed with a sauce made of pisco neli, and soy sauce. Kakunoko is a wonderful sake and it goes very well with cheese, too. In fact, even the president of Domaine de la Romanée-Conti (DRC) firmly said it was put in good, or even better than the Romanée-Conti. The richness of the dish is a perfect match with this extremely fragrant sake. Tsurumi, a ginjo, is very nice with sushi or my raw fish or something light like plain sesame tofu. Sato no Homare is another one that resembles wine because of its bitterness. These three, you can say are making at its best and a price tag to match it. But not many people can afford to have these expensive sakes all the time, so we tried to have a variety of sakes in different price ranges. Taikubabon and Shimehantsuru are some that are popular with our



In addition to the unique mixture, original cocktails such as Soshibori Mingle, Sake Cointreau, and Soshibori ice, also caught our eye by foodie and bar hopping visitors at Soshibori-on-Chionji. It is another way in which Ms. Konomi pushes the envelope on sake.

customers.

What is a perfect marriage?

The food comes first for me, so I usually choose sakes that don't get in the way of the food. I generally like light sakes that go down cleanly, but leave a nice finish in the mouth afterwards, but I believe a perfect marriage is when the food and the drink can both bring out the best in one another.



Soshibori-on-Chionji
25 Clinton St., Unit E, Houston & Senate Sts.
New York, NY 10002
TEL: 212-250-9900



A Shechu Moment with Kyoya

- Akiyamako's Oldest Shochu Distillery -
Vol.22 Hei-hachi-ro

What is the most expensive brand of shechu in the world? It is "Kenzan-shochu-karakuchi-awase" by Kyoya Distillery. Far 24,000 yen (\$200), this 360ml shechu with 42% alcohol content is surely one of the most premium distilled liquors. It is produced using Miyazaki's unique sweet potatoes and rice grown in the distillery's own plantations.

Their rice is grown in the paddy fields with ducks as natural pesticides because the ducks eat up insect pests and seedlings of weeds without touching any rice.

"Kenzan-shochu-karakuchi" is from the same line of shechu with lower alcohol content (30%) and comes in 1000ml bottle. It is sold for 10,500 yen (\$100). Although neither of them can be shipped in New York, Remesters, a premium shechu from the same distillery is readily available for you to enjoy.

-Aoyodo Hishimura-

Information

A place to buy "Hei-hachi-ro" Astor Wines
399 Lafayette Street (between 4th St & Astor Pl)
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KUROMARU & HAMO: THE PERFECT SUMMER PAIRING

Hamo (pike fillet) is a delicacy from the Kansai region, and is seldom seen or eaten outside of Japan. It's also a tricky fish to cook and requires an especially skilled chef. Here in NYC, Asusa, a Kansai-style Japanese restaurant, has been serving this unique hamo dinner menu every summer. So what should one drink with this truly delicate, subtle taste of hamo? According to Mr. Robert Abe, the manager at Asusa, it's none other than the family sweet, soft sake of Kuromaru.

How shochu caught on at your restaurant among the non-Japanese people?

I think more and more people are drinking shochu now. At first, it was just (fancy) shochu that became popular among New Yorkers because it's easy to drink, but lately more and more people are reaching out to try other kinds of shochu like potato shochu, which means, I think, shochu has become more familiar to New Yorkers, and they are willing to get deeper into the shochu world. Among all the shochus we carry, Kuromaru is the most popular, and many of our non-Japanese customers keep a bottle of Kuromaru in their water.

Why do you think shochu's popularity took

off and did in Japan?

I think it's because there are now all kinds of shochu made everywhere in Japan, and from many different ingredients, even though the most familiar kind are mugi (potato), and rice based. But then there are many different kinds of rice, and potato used to make the various shochu so it becomes a very exciting, interesting area to get into now.

How is Kansai cuisine different from Tokyo region cuisine, and how does hamo fit into that cuisine?

Kansai region is known for lighter tastes. Hamo is a type of fish that is not widely available, as not many people are familiar with the fish, but it's been a Kansai delicacy, particularly in Kyoto for centuries. In Kansai, where it gets very hot and humid in the summer, you tend to lose your appetite, and hamo is the perfect light fish for that season. It's available all season long, but its best season is the summer.

What is the best drink to have with hamo sashimi?

I would say Kuromaru. The first taste of the sweet, aftertaste of the sweet potato is just right with the delicate taste of the hamo. Hamo is actually a very fatty fish, and there are many different ways to cook it, but they would all go with Kuromaru.



Bottom left: Mr. Kuromaru Uehara, head sommelier (Kuroku-Restaurant) and manager Mr. Robert Abe say they are all fond of the sweet, delicate taste of Kuromaru. The authentic Kuromaru rice is a great way to experience the true meaning of Kansai region's light, subtle flavors.

Asusa Restaurant
3 E. 44th St. (bet. Madison & 5th Avenues), New York, NY
212/571-7611 / TEL: 212-571-0601

mainly. Even though hamo has such a delicate, sensitive flavor, Kuromaru does not get in the way of it. The sashimi (steamed boiled hamo with plum sauce) is a Kyoto style dish which is really refreshing in the summer with either Kuromaru on the rocks or mixed with water. The sake (shochu) is an Osaka style hamo sashimi, and it's great to enjoy the contrast between the sharpness of the dish and the smooth Kuromaru on the rocks.

What other foods would Kuromaru be good with?

Something like raw octopus, scallops or aya (sweetfish) might be good. Anything that has a slight sweetness would go really well with the delicate sweet aftertaste of Kuromaru.

SHOCHU TIP#6

Just like sake there are many beautiful sippers, cups and canes that are especially made for shochu. Conches such as the Kuromaru from Okinawa, have been around since the 14th Century when distilled alcohol started gaining popularity there. As the Satakeas took over the region, these shochu sippers and cans spread throughout southern Japan, and began to take many different shapes and forms. The Sorokuya, for example, from Kagoshima is an interesting, funnel-shaped cup with a hole in the feature. It is not meant to be put alone as the person holding the cup must drink the content in one big gulp.



Kuromaru

Sweet potato shochu with a mild and delicious taste with clean finish.
Sweet Potato Shochu: 24% alc./vol.



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34% alc./vol.



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Kognome prefecture.
Buckwheat Shochu:
34% alc./vol.



SHOCHU TIP#7

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NJ transit Incorporations are highly recommended.
Bus stop details at www.mitsuwa.com

- Mitsuwa Shuttle Bus Service from NY Port Authority.
- NJ Transit Bus #198 from NYC Port Authority.
- NJ Transit Bus #188 from A train 178th Station.



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Grocery & Sake Guide

The following guide lists stores where you can buy Japanese food and liquor.

■ Coupon available at www.chopstickscopy.com

GROCERY

HACM (5 miles S. 138th)

2000 Southwestern Blvd., 138th & SW 200th
235-0700

M-F 9am-9pm, Sat-Sun 8am-9pm, Sun 10am-8pm
1017 138th St. bet. 10th & 11th Aves. 138th & SW 200th

Katagiri & Co. Inc.

228 S. 138th St. bet. 13th & 14th Aves. 138th & SW 200th
212-549-2000

M-F 9am-9pm, Sat-Sun 8am-9pm, Sun 10am-8pm
212-549-2000, 212-549-2001
1007 138th St. bet. 13th & 14th Aves. 138th & SW 200th

H Mart (aka Abi Mart)

25 W 138th St. bet. Broadway & SW 200th
235-0700-2010

M-F 9am-9pm, Sat-Sun 8am-9pm, Sun 10am-8pm
1017 138th St. bet. 10th & 11th Aves. 138th & SW 200th

Chez Nosh

400 W 138th St. bet. 10th & 11th Aves. 138th & SW 200th
235-0700

M-F 9am-9pm, Sat-Sun 8am-9pm, Sun 10am-8pm
1017 138th St. bet. 10th & 11th Aves. 138th & SW 200th

Japan Premium Food

123 South Jesus St. bet. Tompkins & Adams
235-0700-2001

Tue-Sat 10am-10pm, Sun 10am-8pm
202-261-2000, 202-261-2001
1017 138th St. bet. 10th & 11th Aves. 138th & SW 200th

Every Day H Mart
H Mart G Village

3800 1st Ave. S. bet. Adams & 138th & SW 200th
235-0700

Sousuke Mart Astoria PI:



Sousuke Mart Astoria PI:

220-10 Astoria Blvd. E. bet. 1st and

Avgasou Street bet. 1st Street & 1st Avenue

Mon-Fri 10am-10pm, Sat-Sun 8am-9pm, Sun 10am-8pm

123-10 Astoria Blvd. E. bet. 1st and Ave. A
235-0700-2000

Post-Rivers Market

471 138th St. bet. 10th & 11th Aves. 138th & SW 200th

Sousuke Mart Astoria PI:



Sousuke Mart Astoria PI:

Long Island City, NY 11101

Mon-Fri 10am-10pm, Sat-Sun 8am-9pm, Sun 10am-8pm

123-10 Astoria Blvd. E. bet. 1st and Ave. A
235-0700-2000

Topia Mart

9 Madison St. 1st Fl. Grand Rappt St.
235-0700-2001

Family Market

20-03 Broadway 2nd fl. bet. 13th & 14th
235-0700-2001

H Mart Northern Blvd

121-40 Northern Blvd. bet. 13th & 14th
235-0700-2001

H Mart Northern Blvd

121-40 Northern Blvd. 13th & 14th & SW 200th
235-0700-2001

H Mart Union St.

235-0700-2001, 235-0700-2002
235-0700-2003

H Mart Hillside Park

400 Hillside Ave. bet. 13th & 14th Aves.
235-0700-2001

H Mart Woodside

161-01 Northern Blvd. bet. 40th & 41st Sts.
235-0700-2001

Sakura-ya

124-01 Astoria Blvd. bet. 40th & 41st Sts.
235-0700-2001

Lion Mart

121-01 Astoria Blvd. bet. 40th & 41st Sts.
235-0700-2001

H Mart Crystal Neck

125-01 Rock Road, Great Neck NY 11021
235-0700-2001

Yakuji

121-01 E. 40th St. bet. 4th & 5th Aves.
235-0700-2001

Kaneko Japan Products

101-01 E. 40th St. bet. 4th & 5th Aves.
235-0700-2001

New Japanese Foods

101-01 E. 40th St. bet. 4th & 5th Aves.
235-0700-2001

Star Nippon-Do

123-01 Rockaway Beach Blvd. bet. 10th & 11th
235-0700-2001

SAIBO

101-01 W. 40th St. bet. 4th & 5th Aves.
235-0700-2001

BS Standard

14-15-15 Grand Ave. Forest Hills NY 11375
235-0700-2001

Poly-Mart Superstore

120-01 10th Ave. bet. 40th & 41st Sts.
235-0700-2001

Kansei Sushi Foods

25 E 40th St. bet. 4th & 5th Aves.
235-0700-2001

NLIA Market

101-01 40th St. bet. 4th & 5th Aves.
235-0700-2001

Edukate

124-01 Astoria Blvd. bet. 40th & 41st Sts.
235-0700-2001

Asian Market

11-13 38th Ave. Forest Hills NY 11375
235-0700-2001

Family Market NJ

10-10-10 10th Ave. Astoria NY 11105
235-0700-2001

H Mart Cherry Hill

120-01 Astoria Blvd. Cherry Hill NJ 08001
235-0700-2001

H Mart Englewood

20-01 10th Ave. Englewood NJ 07632
235-0700-2001

H Mart Little Ferry

164 Seaside Hwy. Little Ferry NJ 07643
235-0700-2001

H Mart Edgewater

21-10 10th Ave. Edgewater NJ 07020
235-0700-2001

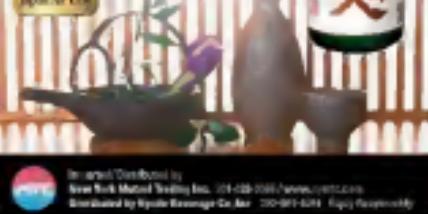
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201-210-0800

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1001 Franklin Ave., Everett, MA 01830

207-371-0100

J-Must

12 George St., New Haven, CT 06510

203-622-1200

Kohsakaya

1001 Franklin Ave., Everett, MA 01830

207-371-0100

Masuda

60 N. Merrimac Ave., Somerville, NJ 08876

201-971-1112

Tokyo Japanese Shop

320 Pleasant St., Somerville, NJ 08876

201-971-0070

SAKE

Goldsen Wines & Liquors

221 Broadway, New York, NY 10007

212-226-1200

Rexy's Wine

880 Columbus Ave. (P.O. Box 3, 5th Fl.)

212-512-4000

Great Wine

1250 Avenue of the Americas, New York, NY 10020

201-737-9700

Miller Wright

1002 Park Ave. (P.O. Box 146), New York, NY 10028

212-512-4000

Ambassador Wine

1002 Park Ave. (P.O. Box 146), New York, NY 10028

212-512-4000

Lafayette Wines

1002 Park Ave. (P.O. Box 146), New York, NY 10028

212-512-4000

Union 53 Wines

1420 Broadway, New York, NY 10018

201-971-0070

LEDY WINES

1002 Park Ave. (P.O. Box 146), New York, NY 10028

212-512-4000

Antine Wine

200 T. White St., New York, NY 10013

212-420-7001

NUUJ Japan

107 Third Ave. (Box 656), New York, NY 10016

212-420-0000

Sakaya

200 T. White St., New York, NY 10013

212-420-7001

Warehouse Wines

200 Broadway, New York, NY 10013

201-971-0070

Bent Village Wine

1002 Park Ave. (P.O. Box 146), New York, NY 10028

212-512-4000

Granbyto Wines

100 Quay St., San Francisco, CA 94111

201-467-4000

New York Wines

100 Quay St., San Francisco, CA 94111

201-467-4000

September Wines U.S.A.

100 Broad St., New York, NY 10004

212-388-2171

Heights Distillers

102 Fifth Ave. (Box 100), New York, NY 10011

212-355-2000

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1007 Second St., Hoboken, NJ 07030

201-643-0754

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107 West 23rd St., Hoboken, NJ 07030

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ASK THE BEAUTY GURU —VOL 19—

A UNIQUE, RELAXING SPACE BRINGS TOGETHER THE
BEST OF EAST AND WEST - SHIZUKA NEW YORK DAY SPA

See real results after just one facial treatment at Shizuka New York Day Spa. Run by acclaimed estheticians, Shizuka Bernstein, this day spa provides a special "omotenashi" (Japanese hospitality) experience.

What is the overall concern?

I created Shokka New York to provide a unique and satisfying experience in a Japanese-inspired space where our customers can find complete relaxation. I wanted to use Eastern and Western concepts, technology and methods. I also wanted to create a space that didn't just focus on the medical part of skin-care, but also the three areas of "care" and "cos美" for the customers. Trust with our customers is very important. They are exposing their bare skin – something which many people don't even show their friends. And we work under magnification, so we can really see everything.

What is unique about your area?

Our spa providers owners above and beyond any other day spa. I once had a facial and I didn't like it when the esthetician left the room. You can't move and you have a mask on your face. You worry about what happens if your skin gets ridge or if you're uncomfortable. It was at that moment that I thought it would be nice if the esthetician would do something extra instead of leaving the room. We want to give our customers a peace of mind and make them comfortable. So our estheticians never leave the room, instead they give a little extra massage to the customer on their decolletage, neck, hands and feet. We are not just a spa where you can go and relax. The products and facial treatment methods are carefully selected for each customer, so you can see results even after just one treatment.

What are your current net services?

The Signature Anti-Aging Photo Facial and Signature Micro Facial are 60 minutes each. It's a little bit longer than the classic facial. The Micro Facial is an intensified version of what you'd want in any facial. Your skin becomes more beautiful and your pores are thoroughly cleansed. Normal pore cleansing

burns a little bit. But we have researched a variety of
demographic tools and methods and chosen the
best methods which are the most comfortable for
the customer.

Tell us about the Grisha Facial offered at your spa.

The Genchi Facial came out last year and has been a huge hit with our clients. The facial pack contains the secret powers of bird droppings, rice bran and other special ingredients. The end result is incredibly smooth skin with a nice tan or peachy brightness.

Who did you start your own skincare line?

I wasn't really satisfied with what was sold in the department stores— even with the high end brands. I currently have four products. It's important to get a cleanser that suits your skin type, so I created two types (dry/sensitive skin, combination/oily skin). I also created a skin toner that exfoliates and refreshes the skin. The moisturizer can be used for dry or oily skin, younger or older people. My skincare products are unique in that they are not all anti-aging and moisturizers, but they don't do just one thing.

You now have two double bonds in your

Choosing is the most important decision step. You



Chen Shou-kuai believes that when people are satisfied on the outside they are happy. She has spent time with people for peace and happiness for over 15 years.

don't need a particularly expensive cream, but one that is appropriate for your skin type, hormonal balance, season, and amount of makeup wear during the day. Next, you should always use sun protection from a young age. Lack of daily sunscreen can lead to wrinkles and sun spots. Moisturizing is very important. Normally, there are a limited number of features for moisturizers: a rich cream or something very light. A rich cream is not appropriate for young skin, as it may clog pores and cause breakouts. Even if a cream is expensive and people say it's good for your skin, you should still check the ingredients and see if it is suited for your skin type.

Conveniently located in midtown Manhattan, Shiseido New York Day Spa provides a range of spa services from facial and body treatments to hair removal to ultimate relaxation. In 2007, she introduced her men's fragrant line of skincare products, The Men's Line. New York Shiseido System. They are designed in Japan using special water-savvy new lift. By including this unique water lift and introducing some Japanese ingredients such as pink salt and soy, these skincare products are more effective and efficient.

Volume 20 Number 2 June 2000

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Beauty Guide

Indicated prices are estimates. For exact price, see the individual product descriptions or contact the salon.

Salons marked with an asterisk are open by appointment only.

HAIR SALON

Upper West Side: Hair Coop II

2601 Broadway (btw 87th & 88th Sts.)
212-868-0000

F \$150-
M \$100

Upper East Side: Giovanni-Sacchi

1600 Madison Ave (btw 88th & 89th Sts.)
212-737-1000

F \$150-
M \$100

Upper East Side: Machi

2991 Broadway (btw 86th & 87th Sts.)
212-532-0000

F \$150-
M \$100

Upper East Side: Mousaka Saksis-Golding

1021 Park Ave (btw 86th & 87th Sts.)
212-537-5000

F \$150-
M \$100

Upper East Side: Tsukino Shizue Hair Salons

A classic Japanese-style salon specializing in hair styling in the Japanese

style. It's a popular spot for Japanese tourists who want to look their best. Located in the heart of the Upper East Side.

1021 Park Ave (btw 86th & 87th Sts.)
212-537-5000

F \$150-
M \$100

Midtown West: Muscle Studio New York

125 W 58th St (btw 6th & 7th Aves.)
212-545-5500

F \$150-
M \$100

Midtown West: Mykay

51 W 57th St (btw 6th & 7th Aves.)
212-545-0000

F \$150-
M \$100

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212-537-5000

F \$150-
M \$100

Midtown East: Eye International

1021 Madison Ave (btw 86th & 87th Sts.)
212-838-0000

F \$150-
M \$100

Midtown East: Hair Matrix Worldwide

1041 Madison Ave (btw 86th & 87th Sts.)
212-838-2000

F \$150-
M \$100

Midtown East: Hasko

1021 Madison Ave (btw 86th & 87th Sts.)
212-838-1000

F \$150-
M \$100

Midtown East: Hasko Plus Salons

An upscale hair-care salon located on the Upper East Side.

Offering color, highlights, perms, and

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1021 Madison Ave (btw 86th & 87th Sts.)
212-838-0000

F \$150-
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Salon Vijin was featured in issue 79 of UBM Report. Check the feature from the URL below:
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③ I hope this works...

④ WOW! I look 10 years younger! Thanks Chopsticks NY!

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Japanese Book Ranking (data provided by Kinokuniya Booksales)

STILL HARUKI MURAKAMI REIGNS

HARDCOVER TOP 5 IN JAPAN (7/6-12)

Book title	Author	Publisher
1. IQ84 book 1	Haruki Murakami	Shueisha
2. IQ84 book 2	Haruki Murakami	Shueisha
3. Nihonjin no Shinsen Nihongo	Mitsuo, Nagisa Ueda	Media Factory
4. Dragon Quest 9 Players' Guide	V-Jump Editorial Opt.	Shueisha
5. Shin Nihonkoku Kenpou Shin	Myoho Okawa	Kodansha no Regalo

THE MONTHLY PICK

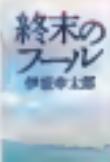


AIHOU-JIN NO SHINSHI NINJOU DO
When people start learning a native language, it is quite natural they encounter questions coming from a culture-gap. Sometimes, these simple questions raised by non-native speakers are eye-opening for native-speakers and may confuse them as well. This book collects funny situations of such files that the Japanese language teacher actually experienced with her students. (Rank #2)

PAPERBACK TOP 5 IN JAPAN (7/6-12)

Book title	Author	Publisher
1. Shinsatsu no Fool	Kotaro Isaka	Shinsatsu
2. Ten! Kujaku no Koho Ikkuniku 18	Kizuna Kamisaki	Azai Media Works
3. Shikou no Seigaku	Sugiyama Toyama	Chikuma Shobo
4. Nitaware no Sekkanai Natsu	Shusaku Moto	Shueisha
5. Roudokusha	Bernhard Schlink	Shueisha

THE MONTHLY PICK



SHUNMAMONO NO FOOD
Three years prior to the expected time of the Earth's death, people live seemingly peaceful days. But the clock to their last day is ticking. What would they do if facing the end of their lives? Haji! Reisaku! Who will be the future? In this anthology of eight short stories, the most popular mystery writer in his age, Kuroko Ikuo, sets up the extreme situation and explores what human happens in. (Rank #4)

PICKS FROM KINOKUNIYA NEW YORK (ENGLISH BOOKS)



URAWAZA: SECRET EVERYDAY TIPS AND TRICKS FROM JAPAN BY LISA KATAGIRI

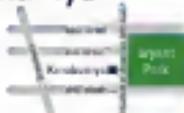
The Japanese have a way of thinking that is infused with equal parts practicality and efficiency, with a defining dose of quirkiness. The results are *Urawaza*, a Japanese word for neato! lifestyle tricks and techniques. Tokyo-based journalist Lisa Katagiri has imported more than 150 of these unusual solutions to common problems in a collection that will improve your life and amuse you, too.



SHOW ME HOW: 500 THINGS YOU SHOULD KNOW
Instructions for life from the everyday to the exotic. Yes, as it is explained, one step at a time. Here you will find simple, step-by-step reducing instructions: instructions to follow along, on how to do 480 things practically everyone needs to know. And...it includes 8 things that no sensible person would ever eat... In this book you can learn to be a beer (or, better or less good) again or beer with another beer; deliver a baby in a box; and well...you should know!

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BUYING JAPAN: INCREDIBLE AND UNKNOWN PRODUCTS - VOL 16 -

SHAR-PEN

(SHARP PENCILS, MECHANICAL PENCILS)

BY NORI NAKAMISHI



There is no official word for mechanical pencils in Japan, but "Shar-pen" quickly became the most common way to refer to them. It's a lot like how Kleenex can refer to tissues or "Cola" can mean any type of soda in the States.



Depending on the Shar-pen you get, you can find many different enhancements. This one, for example, has a retractable tip so that you won't accidentally damage it. With a variety of colors and materials, there's a design that will meet a range of tastes.

My favorite: Buying Japan entries are the ones where I get to share a little story about my childhood with you. Growing up in New York City, at a time when there weren't as many Japanese products so readily available, every little thing I could get my hands on was like discovering a treasure. In retrospect, that may be one of the odder things to admit, but on trips to Japan, nothing made me happier than getting to the local stationery store, where I would stock up on — that's right, mechanical pencils.

While all the kids in school had to bring their own sharpeners for their yellow No. 2s, I was one of the few who sported an armada of Japanese Shar-pen (short for "sharp pencil"). This was the 1980s mind; you see, there were two stores that I knew of that had these kinds of pencils — Etsukanoya and Iwai's Art Shop. Now you can really find them anywhere, from bodega shops to art supply stores, so if the magic is lost on you, then I understand. But aside from not having to sharpen the pencils, these just looked cool in comparison to their wooden American brethren.

Technically, the British invented the first mechanical pencil in 1822, a ratchet-based design where the mechanism would push a piece of lead through a piece of rubber that would then hold it in place. Before the end of the century, the designs for the basic mechanical pencils we use today were completed, the spring-based pencil (the clunky kind) and the screw-based pencil (the twistable kind).

Mechanical pencils became popular in Japan in the early 1980s when inventor and metallworker Tatsuo Hayakawa modified the basic screw design of the existing mechanical pencil, releasing it as Ever Sharp. The popularity of his design became the foundation for his company, which soon also changed its name — Sharp. That's right, the same Sharp that makes your microwave oven, cameras, and LCD TVs. Today, Sharp still continues to make mechanical pencils, and it is no stretch of truth that my first mechanical pencil made by Sharp as well.

What is so great about a mechanical pencil is its flexibility and reusable nature. Pencils are

designed to take a specific thickness of lead (technically graphite) from 0.3mm to 3.0mm. Before you get confused, 0.3mm means the thickness of a standard — sharpened — #2 pencil. There are also different lead grades. I remember that when the darkness of the lead — HB is the same grade as a #2 pencil, but you can find extra dark 6B or ultra light 4H in the stationery aisles.

The Japanese Shar-pens I remember buying as a kid were just marvelous design to me — and even today, looking at the selection of shapes, colors, frames, and logos, I can remember the feeling. It wasn't as though I was a kid in a candy store — back then, it felt more like choosing from the finest spoons out in the world. I am indeed kind of a nerd. What can I say?

(Japanese Shar-pens are everywhere — Muji, Miniso, and all of your favorite stores have them but you can also check out local art supply stores and stationery stores.)

Japanese Lesson #21

-て

-te

verb 9: Connective patterns using the -te form

You learned the -te form of many verbs in the special edition of Chopsticks NY Japanese Lesson. You can use this form to list a series of actions you have taken or will take. Look at the following example.

Kyou wa eiga-kai ni itte, eiga o minasou.
 (Today I'll go to a movie theater and watch a movie.)

It is awkward to use two sentences to make this statement. For example **Kyou wa eiga-kai ni ittemasou.** (Today I'll go to a movie theater) **Kyou wa eiga o minasou.** (Today I'll watch a movie.) By using the -te form, you can avoid this awkward phrasing. If you like, you can use the connective "soshite."

[between two sentences or two clauses such as [connecting two sentences] **Kyou wa eiga-kai ni ittemasou. Soshite, eiga o minasou.**

[connecting two clauses] **Kyou wa eiga-kai ni itte, sashite eiga o minasou.**

These rules mean the same when verbs are in the past tense:

Kinou wa Enoshima Beach ni itta, hanabearu o shemasou.

(Yesterday I went to Long Beach and played volleyball.)

Sandowai, resutoran de yobitaru o tabete, biiru

a nemomashita

(last week, I ate chicken sleeves in a restaurant and drank beer.)

If you would like to add the detail that the following action was something done afterwards, use the connective "soshite."



Illustrated by Al Mateszoff

Senousha, resutoran de yobitaru o tabete, biiru o nanda, sonkaku eiga o minasou.

(Last week, I ate chicken sleeves in a restaurant, drank beer; and afterwards watched a movie.)

extra reading

soshite next

tabete last week

nanda afterwards

*For the rules on making the -te form, look at page 5 of the June issue of Chopsticks NY or review the lesson online at <http://chopsticksny.com/resources/02008/>

Thank You For Taking Our Survey!

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*See the full listing of eligible winners
 please go to our website:
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Shi no Miya-ko Matsuri, Niigata & Niigata Prefecture	Kansai
2004-08-05	
Chiba	Bassai Shoden Dōjō
2004-07-26 Sat 24 Hr (7am-7pm) JST	All day
2004-07-26	
Chiba	Komyaku Jujutsu Ryūshinkai
2004-07-25 Sat and 27 Sun (9am-5pm) JST	2nd Jinsai
2004-07-25	
Chiba	Musouin Japanese Karate
1991-07-20 Matsuyama City (9am-5pm) JST	Kansai
1991-07-20	
Chiba	New York Aikido
2004-07-19 Sat 10am-4pm (10am-4pm) JST	All day
2004-07-19	
Chiba	Shin Budo Kai Aikido
	
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1991-07-18 Sat 10am-4pm (10am-4pm) JST	Kansai
1991-07-18	
Chiba	Tiger Schulmann's
1990-07-16 Sun 10am-4pm (10am-4pm) JST	Nic
1990-07-16	
Chiba	US Budo Kuu-Kan
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West NJ Budo	New York Jiu-Jitsu
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Cent NJ Budo	Kendo Karate Dōjō
1990-07-11 Sat 10am-4pm (10am-4pm) JST	Kansai
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East NJ	World Karateka Karate
1990-07-10 Sat 10am-4pm (10am-4pm) JST	Kansai
1990-07-10	
Lemon Valley	Ryu Zan Jujutsu
St Thomas 29 Oct 10am-4pm (10am-4pm) JST	Kansai
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Guam	Scholar of Budogaku
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Congratulations!

CHOPSTICKS NY Artist Contest 2009 Finalists

Sing Pung / Chui / Mikiko Kanno / Riwa Narumi / Hayoung Shin / Will Varner (in alphabetical order by last name)

We thank all the applicants who showed their unique talents with Chopsticks NY. From more than 50 applicants, we chose five artists as final contestants, introduced here. For the second round, we gave them the assignment of creating cover art reflecting two concepts: Sushi and Travel. Here, we unveil their artworks. You can pick your favorites by voting online from August 1 to 30. Also, we proudly announce that we'll be holding an exhibition of the final contestants from October 22 to 30.



■ Sing Pung, Chui

Mr. Chui is interested in food innovation, where he is majoring in food design and engineering in the U.S., but has also studied and worked at Hong Kong for regulars in this contest, in addition. "I want to create something like level of excitement that I found both in Japan and NY. So I decided to bring a little bit of the former Japanese-style along with the memory that New Yorkers are already familiar with."



■ Mikiko Kanno

Ms. Kanno graduated from Kyoto University of Art and Design, where she majored in illustration. Ms. Kanno has been working as a designer at Ochikobore since 2005. She has also made her own designs for New York. She believes that step-size can encourage various more creative and positive method that she has strong confidence. Ms. Kanno, "New York City makes me strong and improves my artwork."



■ Riwa Narumi

Ms. Narumi is a freelance illustrator/paper designer. She received a B.A. from Tama Art University and a M.F.A. from Tama Art University. Ms. Narumi joined a design company in Tokyo and went on to lead several projects on exhibition. "To see NY is like a mirror reflecting the culture of each ethnic group. I'd like to express the cultural Japanese culture in New York through my artwork," says Narumi.



■ Hayoung Shin

Born and educated in Seoul Korea, Ms. Shin has had a passion for drawing ever since she was a child. After receiving a B.A. from the University of Seoul and studying at Tokyo College of Art, Ms. Shin moved to the U.S. in pursuit of her childhood dream of studying illustration. "I like illustrations that make people happy," she says. She graduated from the Fashion Institute of Technology this spring.



■ Will Varner

Currently enrolled in the MFA illustration program at the School of Visual Arts, Mr. Varner not only explores his talents and possibilities by working on various projects, Mr. Varner being a comic artist of Chopsticks NY for 10 yrs. "I feel it is a way to combine my love for NYC with my love for Japanese Pop culture. I will highlight the exciting ways that Japanese culture intersects with this great city today!"

ONLINE VOTING

From August 1 to 30, you can vote online to choose the Cover Artist Contest winner. Visit www.chopsticksony.com and click on the artwork you like best!

EXHIBITION INFORMATION

CHOPSTICKS NY,
3rd Annual Cover Artist Contest
"An Exhibition of the Finalists"

October 22nd (Thur) - 30th (Fri)
Opening reception: October 23rd (Fri)

NYCoCo Gallery

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Gyu-Kaku
Hai Mata
Hokushien Park
H.S. Int'l Tauro
MCE
Ichi Center
Int'l Nippon Theater
Inquer
Japan Sea City
Karaoke Top Tune
Katagan

Kicks

Karma Palace
Kyokushin Karate
Manash
Mencanco Tel 45
Metcon Comics
Minamoto Kitchen
monotaro
Moonflower Spa
MR K's
Onsala
PC Tech
Peking Duck House
Restaurant Nippon
Restaurant and SEO
Restaurant Tokyo
RH Plus Sabor
Sakagura
Sakai Shin
Sakai So (Kafuehama)
Terry May Power
The Walkoff Astoria
Udon-Well
Wasabiya Cafe
Wei Feng Restaurant
Yakumi Kite
Yummy Sushi

KOREAN TOWN

David L. Zang
Dora's Bagels
Dout 35
HAN BAT
HANBARR
Hyo Dong Dak
Ilio KARAOKE
Jhoi Umi
Kimbang House
Korean Books
Kun Gwang Sia
New York Korean School
Pi-Go-Go
Wong's restaurant
Woo Chan

CHELSEA & GRAMERCY

ABC Language Exchange
Bard Street Dago
Chochi
Comics Comics
Dobu Sushi
Emrys
Early Learner Review
Heyjola New York
House Sabor
Irage Anne
Jinny Thai

JAG Mart (E. 38th St)

Kid's Sekai
Kyobaya
Lundmark Wine & Sake
Mizuna
Monstar Sushi
Natural Green Market
New Hope Martial Art
Supplies
New York Aikido
Oshish Inst. Aikido
Pengai Chelsea
Regional Flair
Ropika
SAIUR
Talent The Kitchen
Tobaya
Tomizawa Ramen
U.S. Budokai Karate
World Oyama Karate
Metacundo Dogs
World Sendo Karate

Tenn
Hexxie Tomato
Y Li Sushi

EAST VILLAGE & CENTRAL VILLAGE

Amperseed
Anjoichi Japanese
Cafe Days
Carry ya
Deli
Delish
Doubting Man
Giant Ramen
go Restaurant
Gyu-Kaku
Kento
Her Maka
Hezaki
Kerke
Sour Noodle House
JAS Mart (East Village)
KZ Sabor
Kenji Natori's Center
Lokus Sekai
MIM
Myo's Place Sushi
Metacundo
MK Liquor
Ori Taiko



Chitoku
Ponzu
Pork
Plated Rose
Q Huo
Rai Rai Ken
Ramen Seragaya 1st Ave
Ramen Seragaya St. Marks
Sakaya
Shabu Isuzu
Shibz Kitchen
Sing Sing (Ave A)
Sing Sing (St. Marks)
Sobym
Sousen Restaurant
St. Marks Market
Sumiree Mart
TeaLeaf Hair
Tariyaki Big Top!
Tay Tokei
Tokio T
Udon West
Ueno Saten
Union SO Wine
Mobo Gourmet New York
Yakuza West
Yakitori Tenso
Yoshi Sushi

■ BELOW HOUSTON

Akira Japanese Koi-Or
Bento Novelties
Corona Beauty Center
Facial Spa
Graffiti Wine
Hiroko's Place
ISF Japanese Restaurant
Joe's Shanghai
Kazuya Noodle New York
KUTENA SOHO
Kum
Lotus Sabor (SOHO)
Lotus Sabor (Tribeca)
Mika Hana
Natsu French
nolu
Pearl River Mart
Ramen
Rice
Sashiko a la Clinton
Seasame
Shanghai Cuisine
Sousan Restaurant
Sunmae Mart
Takashachi Tribeca
Tokyo Bar
Trian Man Menhatten
TriBeCa Longue
Ueno Saten
Zurita (Harajuku)

■ BROOKLYN
Beacon's Closet
Bou
Citi Home Kitchen

Choi's Thai
Doleki Bar & Grill
Beverly Natural Health Arts
Khinny M. Berumen Market
Bistro
Lao's Pad Thai
Organic Pantry
Soo-Ramen
Sakura Cafe
Smith and Main
Snacky
Sonic Food Market
Supercore
Zenka Corp
Zenka's

■ QUEENS / LONG ISLAND

Family Market
The Arts Cube Center
Mirviss Auctions
Tororo Japanese Restaurant
Chin Ke
Sakura ya
Akira Japanese Restaurant
Koban Japanese
Robots of Tokyo
Nora Japanese Food
Yonechiku Restaurant
Central Books USA
go-wase
Meigoro Ramen Bar
Silver Nippou Oi
Sushi Island
Anyohs Restaurant
Introne Steak House
Toku Sushi
Yaku's Deli
Metro Pharmacy
Momo's Restaurant
An Rue Soo
Dundalk Field Caf's
H. Mart (West) Neck
H. Mart (Wilkerson Park
Kobayashi Japanese
Seri Restaurant
Saku Zaku
Dunkin Doughnut
Katsuza Restaurant
Port Washington LIRR Station
Murron Restaurant

■ UPSTATE NY
Ichenki
Hon Shuto NAKA
Hoyome
NIUYA
Morinj Japanese Restaurant
Oishitoba
Sugo Wine & Liquor
Itacho Tofu House
Hiro's Hair Salons
Fuji Mart
Mamocato
Sakuraya Sushi
Sakura Bons

Tento
esita de donomia
Oboro
Karo Sushi Food
Kurekuya Book Store
Matsu's Sushi House
Salon Shin
Yonkers Terme Club
Oheya (City Island)

■ NEW JERSEY

Kiku Alpene
Matsuromi Restaurant
Mitsumi Market Place
Mochi
Aldene Baker
Asahi
Giant Mee Ok
Hago Bistro
Katsuko Sabor
Paravane
Sumire's
Tori Hira Supreme
Ishimaru Chiropractic
Isobear Restaurant
Sakura
Komogashi
Komogashi Ice
Who Jing
Unerry
Mister Sushi
Unkoen Iwa
Tono Sushi
Kaden Sushi East
Fami Market NJ
Japanese American Society
Masa Sushi
Sakura Bons
Restaurant Shins

■ CONNECTICUT

J Mart
Fuji Mart
Totto Japanese Restaurant
Winkai Japanese Cupcake

■ RHODE ISLAND

Embassy of Japan (DC)
Salon Vyan Atlantic (GA)
Mabo USA
Cherry Mart (Boston, MA)
Consulate General
(Boston, MA)
Kofukuya (MA)
In-Nara Sushi (Cinn. D.C.)
Oishi
Maji's (NJ)
Toga-Japanese Books (MD)
Mado (PA)

MAJOR GROCERY STORE

■ UPPER WEST SIDE

Food Emporium at 59th St
Food Emporium at 68th St
Gristedes' at 69th St
Gristedes' at 96th St
Gristedes' at 100th St
Gristedes' at 103rd St

■ UPTOWN EAST SIDE

Food Emporium at 52nd St
Food Emporium at 67th St
Food Emporium at 69th St
Gristedes' at 75th St
Gristedes' at 88th St
Gristedes' at 89th St
Gristedes' at 95th St

■ MIDTOWN EAST

Food Emporium at 28th St
Gristedes' at 28th St

■ CHELSEA & GRAMERCY

Food Emporium at Union Sq
Gristedes' at W. 26th St
Gristedes' at W. 29th St
Gristedes' at W. 32nd St
Gristedes' at E. 29th St
Gristedes' at E. 32nd St

■ WEST VILLAGE

Food Emporium at 12th St
Gristedes' at 4th St

■ EAST VILLAGE

Gristedes' at University Pl

■ NEW JERSEY

Food Emporium at 21st
Lorraine Ave (Fort Lee)

GRISTEDES

Insetta Shop (Rte. 201)
Rosenwald Pt (Palisade Park)
Rutherford, 481 River Rd.
(Englewood)

■ UPDATE NEW YORK

Food Emporium 425 Old Rd
Food Emporium (Bronx)
Food Emporium 1865
Pleasantville Rd (Bronx)
Menlo
Food Emporium 1865
Rockdale Ave (The Bronx)
Food Emporium 385
Handel's Ave (Harlem)
Food Emporium 21 Quaker Ridge Rd (New Rochelle)
Food Emporium 261 5 Ridge St (Bronx)
Food Emporium 345 Downing Dr (Bronx Heights)

■ CONNECTICUT

Food Emporium 210 5th St
(New Canaan)
Food Emporium 281 E.
Putney Ave (CT Greenwich)
Food Emporium 1001 High Ridge Rd (Stamford)

*Pick up available from bat of the south
Note: Store location locations are subject to change without prior notice.

Please check for question about our information
referred@cheesecakefactory.com



event entertainment leisure

TRAVEL

SHIZUOKA: RICH IN JAPANESE FLAVORS

ENTERTAINMENT: MUSIC

HYDE BEST ALBUM

WHAT ON EARTH

SHUUSEN KINEN-BI

CALENDAR

EXHIBITION

PERFORMANCE

LECTURE / FORUM / FILM

EVENTS

HAPPENINGS



SHIZUOKA: RICH IN JAPANESE FLAVORS

Along the popular routes between Tokyo and the western region of Japan, there is a lot to see. Shizuoka is one of the prefectures that a lot of people passing through without recognizing its beauty and rich local culture. Located in southwestern side of Mt. Fuji, Shizuoka Prefecture observes Mt. Fuji from a different direction, and has been culturally rich as the mild climate blossoms high-quality agricultural products, and the mid point of the Tokaido passage that connects Edo (today's Tokyo) and Kyoto for centuries.



IZU PENINSULA

Shizuoka's Izu Peninsula is a famous gateway for natural hot springs, calm weather and fresh seafood, and is very popular destination for residents from the greater Tokyo area. Numazu City is the gateway to the Peninsula, where people greatly appreciate the milder climate than Tokyo. In the past, even the Japanese Imperial Family chose Numazu for their vacation house in 1883. After the three generations, the Numazu Imperial Villa was opened to the public as the Imperial Villa Memorial Park with a fabulous Japanese garden, a panoramic view of Mt. Fuji over the city of Numazu, and the architecture that perfectly combined traditional Japanese and the 19th century Western cushion style.

RYOKANS OF TREASURE

South of Numazu starts the Peninsula. Numerous hot springs and rolling hills are the trait of the Peninsula's geography and with the fabulous views of Pacific Ocean and Mt. Fuji as well as the natural hot springs, Izu is home to several high quality ryokan for local sun weekend trip from the nation's capital. Arai Ryokan, which operates in the Japan's national treasure property since 1672, is known for the ryokan where celebrated Japanese artists and writers spent days for inspiration. The ryokan's location provides peaceful natural view from every guest room, and its architecture has artistic elements such as painter's designs for hot-spring bath rooms and details from paintings in ceramic roof tiles. They provide friendly tour in English, introducing each architectural detail. The

trolley is built upon such perfectionism, and the harmony with the surrounding nature is the asset of this ryokan. Arai Ryokan received two stars by world-famous guidebook Michelin in 2009 for the view of Katsura Stream and the bambous path that runs nearby. This is the perfect indulgence getaway accommodation for both relaxation and inspiration for new creativity. Service is available in English www.araiyukan.jp (Japanese only).



Arai Ryokan, Izu Peninsula

You'll also find hot springs in Izu with breathtaking ocean views. Yamamotoan is a ryokan in Shimoda, a city in a southern Izu peninsula, and their entire fifth floor is dedicated to hot springs with six large bathtubs.

SURUGA BAY FERRY

Mt. Fuji is visible from the ride when the weather allows. The ferry connects Shimoda Port in the middle of Shizuoka to the gateway to the Peninsula with full of hot spring spots and ryokan culture. The ferry is often accompanied by schools of flying fish, and seagulls asking for food from passengers. Stop at Izu Mino before the Ferry ride and have an tasting in Izu's hot springs at ryokan.

<http://www.surugabayferry.jp/>

ing rooms, and each of them has a panoramic view of the Pacific Ocean. Thanks to the beachside location of this ryokan, the ocean view is also available at guest rooms. For more indulgence, Yamazaki offers private outdoor bath in their suites. The bath is on the outside terrace of each suite and the hot spring water creates a natural aroma from the cedar bathtub. The heavenly view of the ocean, beach and rolling hills in a distance is the tranquilizer. Hanazono's highlight is the Spa Villa. Open for hourly use as well, the spacious wood-deck has a Zen style relaxing bath with an ocean panorama. Soaked in the natural hot spring water and banishing the ocean air, the Spa Villa is the ultimate escape from today's urban life. www.shimoda-yamazaki.co.jp [Japanese only]

KAWANA RESORT GOLF COURSE

Another popular resort activity is golf. Izu's accessible and relaxing location has been chosen for a golf destination since the early days of golf in Japan. A renowned British golf course architect from the early 20th century Charles Alison laid out one of the first golf courses in Japan in Kawana of Izu Peninsula in 1936, and you will see why he chose this location once you play in Kawana Prince Golf Course. With the majestic Mt. Fuji beyond the green and the coastline reminiscent of California's Pebble Beach, Kawana Resort is a well-known public golf course within a two-hour-drive from greater Tokyo. This historic golf course hosts the annual professional golf tournament in Japan as well as its challenging 18-holes. <http://www.princehotels.co.jp/kawana/index.html>

SHIZUOKA'S RICH AGRICULTURAL PRODUCTS

GREEN TEA IN MAKINOSHARA

Just as the Mediterranean climate is a natural fit for fabulous grapes for wine, Shizuoka's mild warm weather makes the region Japan's top green tea manufacturing region. Many of Shizuoka's green tea plantations are located in Makinohara City, where 20% of Japan's tea leaves are produced. Greenpa Makinohara, a green tea seized in western Shizuoka, offers winter tea related programs and authentic tea drinking workshops. The tea picking programs are available from May to early October, followed by tea processing and authentic tea drinking workshops. Visitors can also go to a factory tour



in the property as well as enjoy green tea cuisines in a 120-year-old plantation house.



Photo: Greenpa Makinohara Association

WASABI IN SHIZUOKA CITY

Wasabi, the green horseradish, is a necessity for good Japanese food, particularly when fresh seafood is the center of the plate. There are much more recipes of wasabi than garnish for sushi, and Shizuoka City, the capital of the Prefecture, is the largest wasabi manufacturing region in Japan. Wasabi requires very clean pure water to grow, and Shizuoka has been a large wasabi manufacturing region since late 16th century, and people discovered several wasabi recipes such as pickles, soaks and mashes. Stop by local restaurants in Shizuoka City for super fresh wasabi

cooking.



ART

HIROSHIGE MUSEUM

Shizuoka is located on the famous Tokaido passage that connects Edo (Tokyo) and Kyoto for centuries, and most of best views of the passage are in Shizuoka and are drawn by many artists for their works. One of them was the legendary ukiyo-e painter Hiroshige Utagawa, who produced paintings of all 53 stations of the passage, including unusual scenes of the passage as well as people's lives in Shizuoka. This museum exhibits 1300 pieces of Hiroshige collection paintings, as well as Edo-style crib and ukiyo-

e selected exhibitions. Admission is 500 yen, closed on Mondays and December 28 through January 4; 29-1 Yui, Shizuoka-ku, Shizuoka; Phone: +81-(0)54-875-4454.



МОСКАЛЕНКОМ

Another architectural landmark in Ise is the Hyuga Mansions. The Hyuga family succeeded in international trade. In the early 20th century had a German architect Bruno Julius Florian Taut to design the interior of their summer house in Atami, the northern Ise

COMING UP IN SHURPAK

Hanamatsu City is hosting the International Hanabishi 2020 from September 19 to November 21, 2020. The event features large-sized live-plant sculpture installations from around the world. The exhibition takes place every three years, and Hanabishi is the name of the year it's held. Find more at www.hanabishi.jp.

Representing Japanese green tea touring, the World O-CHA Tea Festival 2018 takes place in Shizuoka. As the title implies the event covers teas from all over the world and tea-oriented culture and the tea industry. Japan's tea culture is of course one of the highlights during the event. Go to <http://www.o-cha-tea.com/english/index.html> for details.



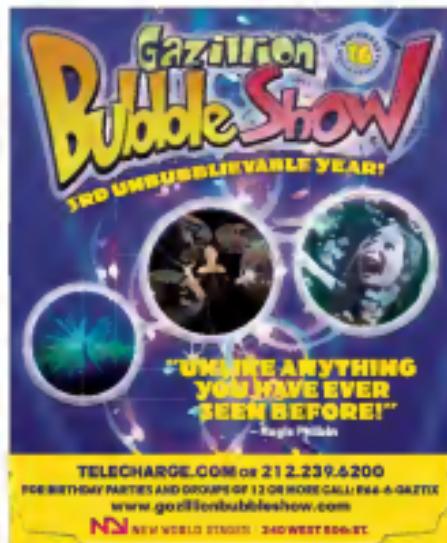
Permanns. But was already famous for his modernism and expressionism in his work in Germany, and the Münster remains a great showcase of modernism.

—Non-Restrictive Public Relations Manager at the New York Office of AEGIS

Japan National Tourism Organization
New York Office

One Rockefeller Plaza, Suite 1250 New York, NY 10020
TEL: 212-751-5648 www.muchachos.com

ASIAN - Japan's No.1 Travel Specialists





Exhibition

July 26-August 2

Toronto + Art, Collaboration with Hakata

Spazio Minae

Japanese art director, Ryoko Hidaka, will exhibit her photo project in collaboration with Hakata Tonton, a traditional (gas-free) specialty restaurant in the West Village. Morizo explores the possibility of blending fashion art and Japanese food culture, in this case particularly she focuses on soul food of the Hakata area in Japan. While eating local delicacies from Hakata, you can enjoy Morizo's unique artistic expression. Opening reception will take place from 6pm to 7pm on July 26.

Location: Spazio Minae

15 Avenue A (bet. 8th & 9th Ave.) New York, NY 10003

888.253.3657 ext. 6811 phone lines August 7 to 20

multi-faceted view of Asak's experiments with clay, temperature, resist, glaze techniques (mold or wheel) and was involved in Asian pottery as such that a Japanese TV documentary has been chronicling his life, and the New York exhibition was listed as the final segment. The gallery will open for appointment only in August. Also it will temporarily close from August 7 to 20.

Location: 521 W 26th St (bet. 7th & 8th Ave.) New York, NY 10001

TEL: 212.517.6811 phone lines August 7 to 20

www.younikogallery.com



August 29-September 11 FREE

"Koigami" Solo-exhibition by Kaga Kumiko

Makoto Japanese And Space



Japanese ceramic and antique dealer, Makoto, will hold a solo exhibition of Japanese pottery. Female Kyoto - New York City based, Kaga has unique sensibility that's defined as elegant, unique, and graceful. The theme of this exhibition, "Koigami"—the main form of "ko maki" in Japanese—represents the fact that things become round as they roll. With organic shapes and subtly textured, via their lines, her ceramics exhibits the vibrant but serene beauty of nature. A reception will be held on August 29 from 6pm

Through September 11 FREE

"The New Ceramic Laboratory" Exhibition

Ippodo Gallery

In one sense, Ryoko Asakura's studio is an army of tinkerers combining wet clay and glazes, and when he discusses a new material or color, he tries to imagine just what scientific experiment until he can re-create them. In that spirit, the theme of his first exhibition at Ippodo New York is "The New Ceramic Laboratory." It displays a

6pm
Location: 17 Judson Ave (bet. 12th & 13th Ave.)
New York, NY 10009
TEL: 212.915.4448
www.themakers.com
www.younikogallery.com

Through September 11 FREE

09-09-10am

Crossing Art

As part of Crossing Art's year-long celebration of the Lunar Year of the Cow, "09-09 Cow!" is an exhibition of artworks selected by jury of 5 panels from Queens Museum of Art, Crossing Art, and International Center. A great variety of art is displayed. From the more traditional styles to minimalist art, all in honor of the Cow, and in many media. Japanese artist Motoi Anzai is one of the selected artists in the exhibition. His acrylic paintings on canvas embody his vibrant vision, toward the theme, "cow." The opening reception is July 19th from 6-8pm.

Location: Crossing Art Gallery

128-47 29th Ave. (bet. Main St.) Ground Floor

Kew, NY 11414

Performance

July 25

World Rhythms of Dance Concert

Nishinoya Zanki

Five female Japanese performers will appear in the World Rhythms of Dance Concert, a night of live band music and performances. The featured performers are Nankoh Zeki (bodypercussion), Hin (jingle), Nishiko Bodydiamond, Tomoko (jungle dance), and Yūsaku (drum circle) as well as Li Ke.

Location: CIS (Center for International Studies)

127-00 Ave. 3rd Fl (bet. 12th & 13th Ave.)

New York, NY 10009

www.cis-nyc.org

TEL: 212.430.4389

August 1: HIRO

Summer '05 Concert Series

Matsuo

Matsuo literally meaning "wax of Japan" or simply "Japanese style," is a unique ensemble of seven talented New York based musicians, each of whom performs all over the world. Blending Japanese philosophy into a variety of music styles, they create lyrical, melodic and delightful sounds for the body and soul. As part of the Summer '05 Concert Series, they will give a free live-concert on August 1 at 11 First Reformed Church In Staten Island. Their debut CD "Organic Mind" is now available on iTunes through eMusic.

Geffen St. Peter's Church

33 St. Peter St., Staten Island, NY 10301

888.769.2573/882.7222/www.emusic.com

August 5:Actor Ryōhei—Celebrating the Release of "Omen-
do"**Erika Matsuo**

Known for singing a famous Japanese CM song, New York-based Japanese pop-vocalist Erika Matsuo has just released her new album, "Omenodo" in the U.S. and Japan. In celebration, Matsuo will have a night along with Carter Holmes (guitar), Willard Dyson (drums), and Shulae Kim (bass). Lannie Kwak (keys). In addition to her original songs, she will sing tunes from standard jazz numbers and Broadway musicals. Her CD is available on catalog.cashboxrecords.com.

Geffen St.

43 Avenue A (Bet Sts 6 & 8th Sts), New York, NY 10009

888.269.2572

www.emusic.com

www.rhythmconnectionjazz.com

August 12: FIBEFPicnics, Markets & More! At the
New York Grand Opera

New York Grand Opera was founded by Maestro Vicente La Selva, conductor and artistic director. Japanese opera

singer, Akemi Toba will perform the leading role, Cio-Cio San, in Sadao Higaki's masterpiece, Madama Butterfly, for New York Grand Opera's 36th annual performance at Central Park. Okusa natsu, Toba graduated from Osaka College of Music and The Juilliard School. She joined New York Grand Opera and after that made her professional debut in the U.S. in 2003 in the role of Cio-Cio San. In the audience performance she plays for Ariadna's role along with Maureen O'Reilly in Leontine Peterson, and Carolyn Wade in Zazou. The show will start at 7:30pm.

Geffen St. Peter's Church

888.769.2573/882.7222/www.emusic.com

www.nygrandopera.org

Condor, Yojimbo, High and Low - Tatsuro Yamashita (Okyanami) plays Shingen Takeda's brother, Nobukatsu. Address: 30 Bedford Ave., Brooklyn, NY 11205 Tel: 718.438-6166

**Lecture/Forum/
Film/Festival**

Through July 23

BAMCINEMADEX—Screening of Akira Kurosawa's Kagemusha

Brooklyn Academy of Music

Kagemusha (1980) is a life-center masterpiece that only Kubo could make. Set in feudal Japan, the story concerns a lower class criminal who bears a striking resemblance to a dying warlord whom he taught his apprenticeship so that the clan can maintain the illusion of military might. The leading role, Shingen Takeda and his henchmen, are performed by magicians Tsuraya Nakata (The Human

August 8: HIRO

Clementine Dance Lecture: Dance in Motion

Gwenno Elboway (Flushing Blend)

Jens Rohde, a master of the Meiji Iyu Hachō-kaï Ryakuji Dance School and a native German traditional dancer based in New York City, will present a special 45-minute lecture, dance demonstration and workshop. Starting at 7pm, Jens will welcome his audience with a Ryakuji Iyu-ka (song), one of the songs performed by

Event Feature**August 1:**

(Special Event: August 1 & 2)

Summer CampaignSunrise Mart SoHo,
Sunrise Mart Astor Place

To give a kick to the long hot summer, Sunrise Mart will start a campaign that will refresh your mood on August 1. Visit the Sunrise Mart Astor Place store. They will give away big, quality premium soft ice (big 1kg \$10) from Osaka Ichiba the first 200 customers who spend more than \$30. The offer continues in long as supplies last.

As a special event, they will sell quality seafood directly from the world famous fish market, Tsukiji on August 1 and 2. You can enjoy the Freshest seafood, good for sashimi and sotsu at home. Also, Cecilia Japanese sponge cake, shipped from Japan will be on sale exclusively in this store.

Also, the Saito store will recreate the Japanese "nemomimenu" (Japanese travel) setting in the store and bring typical Japanese venus items: okonomiyaki, kikkōgo (steamed rice with syrup), congee soufflé, grilled corn rolls, a-miso (fermented miso) etc. The native nation in the store will take place 1pm-8pm on August 1 & 2.

Sunrise Mart Astor Place

494 Broadway St. (Bet W. Broadway & Mercer St.)

New York, NY 10013

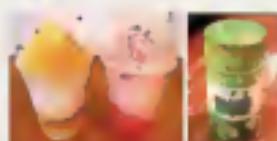
Tel: 212.969.6007

Sunrise Mart Astor Place Store

4 Shepard St., 2nd Fl. (Bet E. 2nd St. & 3rd Ave.)

New York, NY 10003

Tel: 212.969.6001



In high-ranking Royal Court members during the Edo/Yukigassen Period. Jenko and his colleagues will spend the first 30 minutes performing, and explaining, four different types of traditional Okinawan dance. In the final hour of the session, Jenko will teach participants some basic Okinawan dance forms and techniques, including basic body stances, hand gestures, how to use a fan (fusoku), and how to wear an Okinawan-style kimono.

Details: Boston Library, 100 Gardner Street, 2nd fl.
49-51 Marl St., Flushing, NY 11366

August 12:
Film Screening: "YASURUMA"
Film Hours



Courtesy: The Film Hours

When Japan's Prime Minister Kozuno issued that he wants to ban the Yūshū (the fire) for were a purely seasonal matter, he unleashed an international furor. Established in 1989, the shrine houses 2.5 million Japanese war dead, including

VVVII "clan. A war criminal," among them General Tojo, and others sentenced to death at the Tokyo Trial (Japan's Nuremberg). Visitors to Yasukuni include self-entitled Japanese nationalists as well as outraged protesters from China, Taiwan, Korea, and Okinawa. Chinese Americans in Ying-don't pull their punches. He includes internet images of a "100-man beheading contest" between Japanese soldiers as well as a fascinating contemporary interview with a 90-year-old craftsman, who continues to forge Yūshū swords, used in these and other ceremonies.

Details: Boston Library, 100 Gardner Street, 2nd fl.
49-51 Marl St., Flushing, NY 11366

EL: 250-251-4110 | www.filmshours.org

August 18:
Shinto Lecture in English—"What is Yūshū?"
International Shinto Foundation-New York Center



"Yūshū—Record of Ancient Matters," which was compiled

Event Feature

August 8:

9th Annual Summer Festival

Mitsuiwa Marketplace

On August 8, Mitsuiwa Marketplace's Parking lot on the Nathan Hale side, will transform to Japanese Matsuri-machi (summer festival). Over 15 festival booths will be displayed to enhance the festival mood. The booths include fun activities such as Gold Fish Scrambling, Yo-Yo, Scooping, Superball, Scooping, Cotton Candy, Dohsi (Japanese sweets), and healthy vendor foods like Curry Rice, Hayashi Rice, Gyo-don Rice Bowl, Gyros, Fried Green Tofu, Okonomiyaki Pancake, Salted Lobster, Calamari, Sashimi, Teriyaki, French Fries, Yakitori, Marinated Chicken, Shaved Ice, etc. The festival culminates with Bon Dance & Taiko Parade (Breming Performance from 6-8pm).

Limited parking, so please use Mitsuiwa Shuttle from NYC. For authority to take NJ Bus Train #158, #158A

Time: 11am-7pm (festival booth), 6:30pm (Bon Dance & Taiko performance)

Lantern African Peeling Lot
255 Ever Rd., Maspeth, NY 11378
866-269-9152 | [www.mitsuiwa.com/english](http://www.mitsuiwa.com)



in 711, a one of the most important books in studying Japanese mythology. It goes the mythical origins of Japan as well as the essence of the Japanese way of thinking although the book is so important in understanding the roots of Japanese culture, it is relatively unknown to non-Japanese. The foundation's office, Rev. Nakamura will give a brief summary of whole story and why this story is important for Japanese studies. To reserve seats, email NewYokohama@mitsuiwa.org

Details: 281 W. 36th St., Suite 204-A.

New York, NY 10018

EL: 201-549-4157 | mitsuiwa.org/af

August 21-Festival 1

BRONX INSTITUTE 6th-Annual of Hiroshima Komedia Brooklyn Academy of Music

BBM will screen a series of films by a locally acclaimed film director, Hirokazu Kore-eda, including short pieces of his later film, Still Walking (2008). Other films will be shown are: Melody Boxes (2004), After Life (1998), Distance (2000), Miketsu (1995) and His next seen TV work including Without Memory (1996), August Without Rain (1998), Haven't (1999), and Lessons From a Child (1991).

Details: 28 Lafayette Ave.

Bronx, NY 10457

PL: 212-620-8100

Events

July 29

Eastern Sake Tasting Event

Sake Haus

Did you ever want to taste Sake? On July 29, Sake Haus, located in Chappaqua, NY 10516, invites you to their 3rd Annual Sparkling Sake tasting event! It will be held at the sake bar, Sake Haus on the Upper West Side with special guest, Mr. Katsu Sakurai, Vice President of Asahi Shuzo, brewer of Suntory. Mr. Sakurai will talk about the world of sparkling sake and is planning to bring along one sake, which is currently unavailable in the US. You will also be able to try other sake such as, Sasebo 23, Sasebo 50, and Daiginjo Negao. Don't miss out on this rare opportunity to gain Mr. Sakurai at the tasting event. Reservation is required!

Details: 281-E 148th St., 2nd fl. Bronx, NY 10457

PL: 212-620-8100

sakelover@sakelover.com



July 29, 30 FREE

Two-Sake Tasting Events on Summer Nights

SAKAYA

Sakayaya specialty store in the East Village, SAKAYA, presents two sake tasting events for kick-starting your summer. On the 29th, classic 100% Sake (no Nagare), the newest arrival from Asahi Shuzo Brewery, will be highlighted. This sake has strong carbonation from a bottle fermentation, as well as the distinct rice flavor of premium grade. On the 30th, Kikusui Junmai Organic Sake, a new arrival from Kikusui Shuzo Brewery will be presented.

(events: 29, 10PM-11PM M-F Sat & Sun 8PM-11PM)

New York NY 10003

888.245.6525 | www.sakayapara.com**August 28**

Flame Decking Contest

Asian Castle

"Shamisen" is a strong carbohydrate drink, long loved by Japanese. But in our unique serving system by glass ball people have to push the ball into the bottle in order to open it. Asian Castle Flushing will be hosting a Flame Decking Contest. Contests need to open and drink in much as 10 bottles of Shamisen. First one who does 10 bottles will win one case of Shamisen. People can pre-register for this contest at www.anisecastle.com. \$15 entry fee is required.

Gardens 25 37th Street, Flushing, NY 11354

333.247.4311 | www.anisecastle.com**August 29**

Street Fair— "Japan Block" at Daytrip Madison Ave Festival

Asia, Inc.

Under the wisdom of promoting Japanese food culture in New York groups of Japanese organizations will participate in the Street Fair on Madison Avenue. From food purveyors, restaurants, gift shops and bookstores to cultural groups, over 30 Japanese organizations will gather on Madison from 4th to 6th St and set up "Japan Block" in the Daytrip Madison Ave Festival. They will create "matsusou" (Japanese fitness) mound by bringing Japanese style stacks and vendors. The registration for vendor participation will be accepted by August 1.

Contact Address: 4th & 4th St., nr. Madison Ave.

An application: 207.647.3810/648.1632

September 3Annual Sake Tasting Event in Manhattan
S-C International, Inc.

This annual event, open to restaurants and retail operators only, will feature nearly 400 items, a sake serving demonstration, and a sake presentation from brewers (Kazanoto). For registration, go to www.sakeinternational.com.

Grand New York Hotel

633 6th Ave, Jr 300 S, New York, NY 10019

www.sakeinternational.com**ES, FM-454-8000****September 25-27**

The New York Anime Festival

Reed Exhibitions



The New York Anime Festival is an annual anime convention held at the Jacob K. Javits Center in Midtown Manhattan. It features exclusive and extensive anime screenings, guests from America and Japan, manga, cosplay, video games, live-action Japanese drama, fashion shows and the cultural treasures that go with Japanese pop culture. This year they will welcome Yoshiozaki Tomoko, creator of *Yotsuba&*, and Gōshūji of *Inuyasha*. The event is operated by Reed Exhibitions, the world's largest event organizer which produces The New York Comic Con, BookExpo America, The London Book Fair, etc.

Location: The Jacob K. Javits Center

400 W. 39th St (bet 10th & 11th), New York, NY 10018www.nyanimefestival.com

Happenings

Up to 75% Discount
+ Unique Summer Clearance Sale



Ripple

Online store, Ripple, will be having a summer clearance sale from July 29 to August 31, with discounts of up to 45% on all line of "Bikini" themed swimwear lines and styles. "Swimwear" line has for long copy women will be offered in 30% off. Beyond the famous board convolution and baby cloth will be discounted up to 75%. Make a reservation on website if you would like

Event Feature

August 12-13

Hands-On Cutlery Demonstration Kikuchi New York

Once a fine ceramic sword manufacturer, Kikuchi Cutlery has applied their history of fine craftsmanship to crafting superior cutlery for more than one hundred fifty years. Now for the first time ever in the US, they will introduce their own unique cutlery from Sakai, Japan, to give a very unique hands-on demonstration event at kitchen stores in the San Francisco Bay Area, and elsewhere, New York City.

During the demonstration, their craftsmen will show cutting professionals how sharp it is to maintain the shaped cutting edge in their knives by using the "water stone knife sharpening" technique. Also, their craftsmen will be able to personalize your very own knives by using a traditional method of knife engraving with each a chain and hammer. It costs customers \$10 and up for the blade-engraving demonstration, but Kikuchi will offer three services free at a charge with a purchase of any Kikuchi knife during the demonstration at participating stores on the days spec-

Set below

August 17

Place-2-Please at Broadway Basketeer

431 Avenue N, Brooklyn, NY 11215

333.710.9999 | www.broadwaybasketeer.com

2:30pm-3:30pm @ William Sonoma

79 Columbus Circle, New York, NY 10019

333.243.8330 | www.williams-sonoma.com**August 17**

Place-2-Please at Broadway Basketeer

431 Avenue N, New York, NY 10015

333.710.9999 | www.broadwaybasketeer.com

2:30pm-3:30pm @ Broadway Basketeer

431 Avenue N, New York, NY 10015

333.710.9999 | www.broadwaybasketeer.com

EVENT / ENTERTAINMENT / LEISURE

a sitting during the sales period. If you visit Ripple with this article you can receive \$50 off a purchase of over \$50 with the exception of sale items.

London 44 Madison Ave, (bet 27th & 28th St)
New York, NY 10016
tel. 212.449.2222
www.ripple.com

Summer Sales:
Makoto Japanese Antiques



Providing museum quality antiques from Japan, Makoto Japanese Antiques will hold a summer sale in its branch of August. Selected Japanese antique ceramics and furniture will be sold at 25% off. The examples of sales items are: sake choko from mid-18th century (140), tsuru Saya Ise Edo era from mid-18th century (365), and Imari Kubachi from early 20th century (345).

London 17 2nd Ave (bet 8th & 9th Sts)
New York, NY 10016
tel. 212.933.5446 / [Makotoantiques.com](http://makotoantiques.com)

Spa of Deceuninck's Authentic Shizuka Massage
4Dx Holistic Center



Authentic Japanese shizuka massage center iibō Center is offering a special promotional campaign through the whole month of August. You can receive \$20 off for an authentic shizuka massage (75 min) plus two options: facial diazo (75min), foot shizuka (75 min), arm stretch (75min), immune boost (75min); and/orka (75min). For use in marathon Chapsticks NY to get \$20 off when you make your reservations. This promotion is applied to first time visitors only.

London 47 2nd Ave (bet 28th & 29th Streets)

New York, NY 10016
tel. 212.377.1300

www.hanajapan.com

Free Gift With Purchase of Extreme Close Up Skin-care Series
Dr. G. Laroche



In Dr. G. Laroche Extreme Close Up line is a skincare series focusing on brightening, which was developed with the innovation-of-photo-therapy in dermatology-clinic. Within high anti-wrinkle effect, it makes your skin pure and glow. Starting August 5, you'll receive an Extreme Close Up Deep Brightening Mask with every \$40 purchase of Extreme Close Up series (brightening toner, cream, cleansing milk, crystal mask, brightening lotion, deep brightening mask, 10 piece set) while supplies last. Sunscreen is definitely the most useful serum for your skin, so take special care to keep it hypoallergenic.

Location: Manhattan New York
493 5th Ave, (bet. 34th & 35th St), New York, NY 10017
Info: esales@drglarochecare.com
www.drlarochecare.com
tel. 212.944.1009

Together G receives with Riccardo Tripoli Ticket Purchase
JAPANIA / JTB Global Travel, Inc.
JAPANIA / JTB Global Travel is offering two figurines of "DNA Uniform Collection 2" when you purchase a round

trip ticket to Japan from New York. The "DNA Uniform Collection 2" has 5 kinds of figures in AWA uniform, pilot (2 types), color attendant (3 types), ground staff (2 types), and technician (1 type). This is a limited time offer for 15 Chippendales NY visitors who book via travel agency Chippendales NY when you book your flight. The campaign applies to any booking class, and will end when all figures are gone-out. Location: 1027 Avenue of the Americas, 19th Fl.
tel. 212.242.0812
New York, NY 10019
tel. 212.933.1449 / japony@jtb.com



Chippendales for Ladies Only
National

Japanese home cooking restaurant, Yamazaki - now has ladies night every Tuesday. Ladies get 50% off all drinks bottled from Wednesday through Monday, they also have happy hour from 7 to 10pm, and all have a served for \$1 and all-dishes (drinks will be \$10).

Location: 44 E. 2nd St (bet. 2nd & 3rd Aves.)
New York, NY 10016
tel. 646.484.1322
www.yamazakicyu.com



Kanpei Hazama's Earth Marathon— Hazama arrived at New York City

It was 3rd December when Japanese comedian and marathoner, Kanpei Hazama left his home city, Osaka, for "Earth Marathon -- Run and Say Around the World." He sailed the Pacific Ocean by yacht, ran across the American continent and reached New York City on July 1st. Attempting a challenging marathon on the agenda 50 he attracted 150 fans upon his arrival at Hudson River Park. "I'm soooooo happy to arrive at New York, really this means off all the suffering and hardships," Hazama who ran about 30km per day, expressed his feeling. He stated away to European continent on July 14.

For his current location and updated video documentaries check out the website: <http://newyorkmarathon.org>



Free Bridal Hair Consultation and Try-It!**Nanako Shima Hair Salons**

Japanese beauty salons on the Upper East Side, Nanako Shima Salon offers hair welding hair consultation and 30-minute quick trial during the month of August (you can arrange a session in September as long as you make a reservation with us August). Usually their try-out service costs \$70 (for just 30 min.) and \$100 (for 30+ minutes) \$90-\$120 min.). For dated information, call or email the salon. This offer is for Chopsticks NY readers only, so don't forget to mention Chopsticks NY when you reserve the service.

M-F: 10AM-8PM Sat: 2PM-4PM Sun: 1PM

Res. Req.: 873-0828

Sat: 212-227-4720

nshd@msn.com

www.nanakoshima.com

Get 5% Discount of Dark Cookies with a Purchase of 1 Box**Kensho USA, Inc.**

The Sogai Cookies produced and distributed by Kensho USA, are the necessary tools for "soyaku cookie diet" which is extremely popular in Japan. They are having campaign offering 5 packages of soyaku cookies for free if you purchase 1 box of packages, 149\$, which is equivalent to 50% off. The 4 packages include all three flavors, soybean, sesame, and chestnut. Mention Chopsticks NY or type code _CSH_ to redeem this special offer when you enter the product over the phone or online. Kensho USA also offers other special discount programs. For details, check their website.

Address: 22950 Encino Blvd., Suite 2000, Encino, CA 91340
Tel: 844-879-6547

www.sogaid.com

**Free 100% Melt Facial Treatment****Mel Beauty**

Mel Beauty with 15 years of experience, offers relaxing Japanese facial treatments that combine lymphatic, milo and shiatsu massages. Until the end of August, they are offering eyebrow waxing (\$10) and lip waxing (\$8) for free when you do any facial treatment. If you're thinking about getting a facial, take advantage of this special opportunity! And don't forget to mention Chopsticks NY to get the promotion.

Address: 105 W. 28th St. Rm P, New York, NY 10001

Res. Req.: 873-0828

Sat: 212-423-3347

www.melbeauty.com

10% Off Straightening Perm for Chopsticks NY Readers**Geki NihonGo Japanese Language Services**

Geki NihonGo Japanese Language Services provides Japanese language instruction for both individuals and corporations through classes and online lessons. They are now offering a one-hour trial class for \$50 until September 30. If you register for the class (10 lessons and more) before August 31, you'll get a 10% discount! For more information about their curriculum, check their website: www.japanesefox.com

Info: 888-253-4888

info@japanesefox.com / www.japanesefox.com**Special Discount on Vegetable Collagen-Bioactive Skin Care Product Sets****Jenellives, Inc.**

www.jenellives.com



10% toward vegetable collagen penetrates into human skin more easily and safely in contrast to animal-based collagen. Adore Herbal Collagen & Soap Set, is the power factor which maximizes the effect of vegetable collagen and penetrates thoroughly. The set is now available from Jenellives, Inc. at \$79.95 (MSRP). Until September 15, they offer an extra discount for Chopsticks NY readers only taking 10% off already reduced price and free shipping to U.S. domestic only. Enter or mention coupon code "CHOPSTICKS" when you place an order through the website or call.

Address: 1200 S. James St., Palmdale, CA 93552
Tel: 1-800-380-0987 / www.jenellives.com**10% Off Straightening Perm for Chopsticks NY Readers****Huska Salons-Chefhus**

In the month of August, Huska Salons Chefhus will offer a 10% discount for Chopsticks NY readers who try Japanese Straightening and Brazilian Straightening. To redeem this offer, mention Chopsticks NY or bring the coupon from Chopsticks NY website. Also, they will start Henna Tatoos Art by Japanese famous artist, Akoya. Celebrating this, they will set an accountable introduction price for this service. Another 10% off for Sat 2PM-4PM Sat 1PM-8PM
New York, NY 10032
Tel: 212-849-3332

Beauty From Inside and Out—Eat Healthy Food and Get Science in Products**Hokkaido Japanese Restaurant / On-Demand**

Hokkaido, elegant Japanese restaurant in Elmhurst Hotel, and On-Demand, elegant Japanese restaurant in Elmhurst Hotel, produce rice hand in hand and create healthy grained promotion plan. The cuisine also features Kombucha or Kelp Zen, course robes formulated for health and beauty, at Hokkaido, will season On-Demand simple skincare kit for free. On checking out, the person will also get a coupon that can be replicated with a 10% off at On-Demand store in Times Square New York. Plus, if she spends \$50 or more on On-Demand products there, free travel lot will be presented. The promotion will con-

**MIW Marketing and Consulting Wins Telly Award**

MIW Marketing and Consulting (Miami, Fla., President/CEO), the Southern California based multicultural marketing and advertising agency has won a Telly Award in the 30th annual competition. Founded in 1987, the Telly Awards is the premier award honoring outstanding local, regional and cable TV commercials and programs, the finest film and video productions, and groundbreaking web content, videos and films. The award was given for a TV commercial for Bank of the West in the bank category. This TV commercial aired in Asian markets reaching high concentrations of Japanese and Korean Americans.

www.miwigroup.com

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June through September 7 or until supplies last.

Coolin' All Park Are (bet 26th St.)
2nd Flr., NYC, NY 10016
Tel: 212-965-7171
www.kidscool.com



Back-to-School Campaign for Music Masters:

Absolute Piano

Piano sales and rental store, Absolute Piano, is currently offering a "Back-to-School Campaign" until Labor Day. Up-right piano is sold at \$180 off and grand piano is \$500 off, for example. Also, those who purchase long-term piano rental during August will receive three-time private piano lessons for free.

104 W 57th St. (bet 10th & 12th Aves.), New York, NY 10019

Tel: 212-967-6773

www.absolutepiano.com

Japanese Futons and 1/2 Off Shipping Discount

AJL International

Futonyu (true Japanese futons) are available in the United States. Unlike typical futons sold in American mattress stores, the AJL futon range true to traditional Japanese design, with a mattress composed entirely of 100% Japanese cotton fabrics without applying any foam or memory springs. Through September 30, AJL International is offering half price shipping for Chopsticks NY readers on their first order. To take advantage of this special offer, enter the coupon code "Chopsticks" at the checkout, and be sure to visit this website to browse through their wide selection of authentic Japanese products.

Tel: 800-333-0991

www.futoncenter.com

One-Year Anniversary Celebration and Discount for Chopsticks NY Readers:

Shina Restaurant

July 14 is the birthday of Shina Restaurant in Central Park, NY. Celebrating its one-year anniversary, they offer a special discount for Chopsticks NY readers until the end of August. The readers who bring in the ad on page 30 will receive an extra 5% off (lunch time) and 10% off (dinner time) than usual amount upon checking in. Also, they will hold an anniversary party on July 26th from 4pm and there you'll enjoy All-You-Can-Eat for only \$15 and \$10.00 on the day. They are also planning a golf competition on August

16 and accept applications at the restaurant.

1 Avenue F/Park Ave.
Central Park W/B 5000
Tel: 212-512-4339

Free Introductory Lesson for Readers:

Funkie Karate

Funkie Karate is a unique class, focusing on refining yourself and enhancing your mental and physical strength through karate. Students put on costumes they like while practicing and enjoy karate with a rhythm of funk music. The experienced karate instructors will help them to promote themselves by accepting who they truly are. Until the end of August, Funkie Karate offers a free trial class for Chopsticks NY readers. Regular class meets Tuesday, Thursday, and Saturday. The fee for one class (\$10 min.) is \$25. Unarmed pass-and-discounts for reporters are also available.

Locust, 10 W 36th St. (bet 5th & 6th Aves.)

New York, NY 10018

Tel: 212-269-2444

www.funkiekarate.com

Japanese Classes for Kids!

Kensokunika Bookstore

On August 1, Hiroko Iwasa, author of "Minzokuwa Konjaku Walkabout" ("Minzokuwa Konjaku Luu"), will have a presentation and signing (in Japanese only). On August 11, a special Asanen Manga will be held, and on August 16, Kenkyaku and 1000-japan comes storytelling and origami, drama-making event (all take place). For the whole month of August, Iwasa, Caja, (aka) Mirei West Photography exhibit will be part of the Kensokunika Restaurant-Gallery display.

Location: NYC House of the American

New York & the US

Tel: 212-512-4339

E-mail: info@kensokunika.com

Broadway Ticket Discount—Burn The River*

Hulu's TBS TUESDAYS, the succulent Latin and Caribbean dance spectacular that has thrilled audiences around the globe, comes to Broadway July 29th for a limited 12-week engagement. Chopsticks NY readers can save up to 50% with code HBLTSDR to see the show. For performances from Jul 29 - Aug 16, Orchestra Front Mezzanine Seats will be \$160.50 (reg. \$311.50) and Rear Mezzanine Seats will be \$145.50 (reg. \$283.50). No performances June 19 to Oct 16. Orchestra Front Mezzanine Seats will be \$135.50 (reg. \$211.50) and Rear Mezzanine Seats will be \$120.50 (reg. \$189.50). Visit BroadwayOffices.com or call 212-945-8044 and use code HBLTSDR to bring this ad to The Longacre Theatre Box Office.

Iwasa, The Japanese Restaurant

220 W 48th St. (bet Broadway & 7th Ave.)

New York, NY 10036

Info: www.burntheriver.com

Off-Broadway Ticket Discount—Ghosts Bubble Show*

Now in its 3rd year, the magical mix of stage production complete with fantastic light effects, lasers and pre-dropping masterpieces of bubble artistry. It is a truly spectacular treat to be cherished by the whole family! Chopsticks NY readers can save 25% on every child's ticket as well as get a free "Me in a bubble" photo (\$12 value), free photo in a bubble. For information this discount, log on to the website www.broadwayoffices.com and enter the code GHOSTS-PHOTO, as long this ad is the box office at New World Stages. Offer valid in all performances now thru September 7. Subject to availability.

Contact: New World Stages

240 W 39th St. (bet 6th & 7th Aves.)

New York, NY 10018

www.ghostsbubbleshow.com



Restaurant Week: 2009—Special Menu for Lunch & Dinner

Inigiku

Family owned in the tradition of Japanese cuisine, Inigiku, located at the Waldorf Astoria Hotel, is now participating in Restaurant Week: 2009 and offering reasonable course meals for lunch (\$24.00) and dinner (\$34.00). Options include Eggplant with Spicy Sause for starters, one choice of appetizer from Tomato Salad, Yellowtail or Orange Cressico, and Spicy Salmon Sashimi. For our choice of main dish from Tempura Scallops, Stone Grill Salmon, and Seared Cod, and Taro Pudding or Fruit Jello or Ice-Cream for dessert. Inigiku will repeat their Restaurant Week menu until September 6. The menu might vary depending on the availability of ingredients.

XV 1-48th St. (bet Park & Lexington Aves.)

New York, NY 10022

Tel: 212-933-8448

www.ingikurestaurant.com

HYDE IS BACK

BY SAMI FRANKE

It's hard to believe that in the age of YouTube, MySpace, and iTunes, record labels with offices in both Japan and America can function so differently when it comes to creating superstars. Labels in Japan, for example, promote singles before releasing an artist's full album, whereas American labels use singles to preserve an album's longevity after its release. Both countries may guide their artists to stearne an divergent paths, but once those artists acquire fame, fissures between both regions ensue. No artist demonstrates this better than singer-songwriter HYDE, who this summer, digitally unleashed his first greatest hits album on unsuspecting Americans.

If you're not familiar with HYDE as a solo artist then you might know him as the front man for one of Japan's most famous rock bands, L'Arc-en-Ciel. Their hit single, "Link," was used as the opening theme for the animated movie, Full Metal Alchemist: Conqueror of Shamballa, but in 2003 the band took a temporary hiatus, thus, allowing HYDE to pursue a solo career which began in 2001 with his first single, "Evergreen." Although L'Arc-en-Ciel reunited in 2004, HYDE continued doing solo work like composing the music for a song called, "Glimmer Sky" that was then used in the movie *Nana*, a film based on Ai Yazawa's famous manga of the same title. As HYDE's solo career blossomed, so did his popularity, and starring in the 2008 movie *Maon Child* alongside fellow J-pop star Gackt only added fuel to the fire.

Currently, HYDE is touring with Oblivion Dent guitarist, K.A.T. under the band name XXMPS, but before catching 'em live, it is definitely in your best interest to pick up his greatest hits, which includes 17 heart pounding songs that go for the jugular. HYDE is already a bona fide celebrity in Japan, so all that's left for him to do is conquer the international stage. Despite their differences, at the end of the day both America and Japan have one major thing in common, they both create superstars.

Sami Franke works as managing editor of *Ukulele Magazine*, NYC.



Photo Courtesy of Disney-Music Entertainment (Japan)

HYDE Best Album
now available on
[iTunes Music Store](#)

HYDE official website:
[www Hyde.com](#)

HYDE special website:
planned time [www Hyde.com](#)

Entertainment Weekly 101

CATE BLANCHETT	NOAH CYRUS	MATT DAMON	TINA FEY	FRANCES JONAS
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GLORE LEACHMAN	IAN NEESON	LEWIS TOMLIN	ELIZABETH WHITE
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With Ease

To A World

Where Anything

Is Possible.



MAIL: DISNEY PICTURES, 10000 EAST MELROSE PLACE,
A STEPHEN SPALDING FILM

PONYO

IN THEATRES AUGUST 14

U: GENERAL MOTION

DISNEY/MARVEL STUDIOS © 2008 The Walt Disney Company. All Rights Reserved.

What on Earth?

終戦記念日

SHUUSEN KINENBI



Each year on August 15, Japan observes Shuusen Kinenbi, the anniversary of the end of World War II. Like Memorial Day in the U.S., Shuusen Kinenbi commemorates those who have died in the nation's armed services, but at the same time, it is a day for Japanese to reflect on paths taken before and after the war. As the day approaches, TV networks, major newspapers, and magazines feature war-related stories, examine what happened, and even reveal new findings more than 60 years later. In a sense, it is a time when Japanese people become serious about their existence.

The defeat of Japan in the war is absolutely one of the most important turning points in the long history of the nation. It affected every aspect of Japanese society, from the political and social systems to the economy, from national ideology to individual mindsets.

August 15, 1945, is not the actual day that Japan surrendered but rather the day of Emperor Hirohito's Gyokuon-hossou (Imperial Broadcast).

[Emperor's Rescript of Surrender], which was broadcast over the radio. His acceptance of the terms of the Potsdam Declaration informed the Japanese people that they had lost the war. The Potsdam Declaration, or the Proclamation Defining Terms for Japanese Surrender, is a statement issued on July 26, 1945, for the surrender of Japan. Initially, Japan rejected the ultimatum, and this led to U.S. President Harry S. Truman's decision to use nuclear weapons. The bombings were executed on August 6 on Hiroshima and August 9 on Nagasaki. Severely damaged, Japan decided to accept the Potsdam Declaration on August 14, which is technically the day of Japan's defeat. On September 2, 1945, the Japanese Instrument of Surrender, the written agreement that enabled the surrender of Japan, was signed by representatives from the Empire of Japan and Allied powers on the deck of the USS Missouri in Tokyo Bay. The day is known as Victory over Japan Day (V-J Day) in the U.S. Following its defeat, Japan was occupied by the Supreme Commander of the Allied Powers (SCAP), the title held by General Douglas MacArthur. During the occupation, the International Military Tribunal for the Far East was convened to try war criminals, and the Japanese Constitution was written and enacted. The Treaty of San Francisco, between the Allied powers and Japan, was officially signed by 49 nations on September 8, 1951, and the SCAP's occupation continued until April 28, 1952.

Today, there remain many unsolved issues regarding the war, and Shuusen Kinenbi is still thought-provoking for people inside and outside Japan. It is not easy to excavate the painful past, but this would lead to better understanding and contribute to creating a peaceful future.



TOMATO + TOFU

Nothing says summer like juicy, red ripened tomatoes. Although available fresh all year, tomatoes are most flavorful during the peak season, June through September.

Summer tomatoes sing out in salads, sandwiches, pasta dishes and many others....

but they taste unbelievably good with Tofu, too.

Try these recipes to enjoy the season!



TOFU TOSTADAS

Ingredients (serves 4)

- 16oz Package (1lb) of House Organic Tofu
Rinsed, drained and dried
- ½ cup finely chopped onions
- 2 cups chopped tomato
- 2 tsps olive oil
- 1 lime, juiced
- 1 avacado, peeled, seeded and chopped
- ½ cup of cilantro
- 4 corn tortillas (deep fried tortilla)

How to Cook:

1. Pre-heat oven to 425°
2. Drain tofu and pat dry. Cut tofu into 1½ inch pieces
3. Steam broccoli pieces on stovetop or in microwave for 1-½ minutes. Hint agave for 3-4 minutes.
4. Slice tomatoes
5. Place croutons on pizza pan or cookie sheet and spread tortilla sauce evenly over crust.
6. Sprinkle with tofu pieces, broccoli and cheese. Add other toppings, if desired.
7. Arrange tomato slices on top
8. Bake for 25-18 minutes, or until cheese is melted and toppings slightly browned.

House Tofu is an ideal ingredient for cooking all year round, but it tastes great with seasonal produce. You will find your favorite recipes on our web site. Enjoy a healthy diet!



TOFU PRIMAVERA PIZZA



Ingredients (serves 4)

- ½ Package of House Organic Tofu Firm or Tofu Steak, Garlic & Popper
- 1 (12- to 13-inch) ready-made pizza crust
- 1 cup pizza sauce
- 1 lb cups broccoli florets, cut in bite-size pieces
- 1 cup grated, low-fat mozzarella or jack cheese, or combination
- 2 small tomatoes

Optional: chopped onions, sliced olives or vegetable toppings of your choice

1-877-433-2107 | www.house-foods-tofu.com

House Foods America Corporation

JFC INTERNATIONAL INC presents

Annual Sake Tasting Event In Manhattan

SAKE EXPO

Fall 2009 Event Features:

- Newly Arrived Items
- Sake Serving Demonstration
- Sake Presentation from Brewers (Kuramoto)

Date : Thursday, September 3, 2009

Time : 12:00 PM - 5:00 PM

Place : New Yorker Hotel

481 Eighth Avenue

New York, NY 10001

TEL (212) 244-0719

<http://newyorkerhotel.com>

Register online today at www.jfc.com/sakeexpo/

*This is a Business-to-Business event.

*Participants must be 21 and over to attend this event.

*For more information, call JFC NY branch office at (718) 456-8800 or visit www.SakeExpo.com



SAKE EXPO

Manhattan
September 3, 2009

EVENT PASS

Restaurant/Store Name: _____

Address: _____

Phone: _____

Your Name: _____

Occupation: _____

I have an account with JFC International Inc: Yes No

* PLEASE SHOW THIS PASS AT RECEPTION OR
GIVE THIS TO JFC SALES PERSON PRIOR TO EVENT

* WHEN YOU PURCHASE MULTIPLE TICKETS FROM YOUR
RESELLER, PLEASE USE SAME NUMBER OF COPIES
OF THIS EVENT PASS